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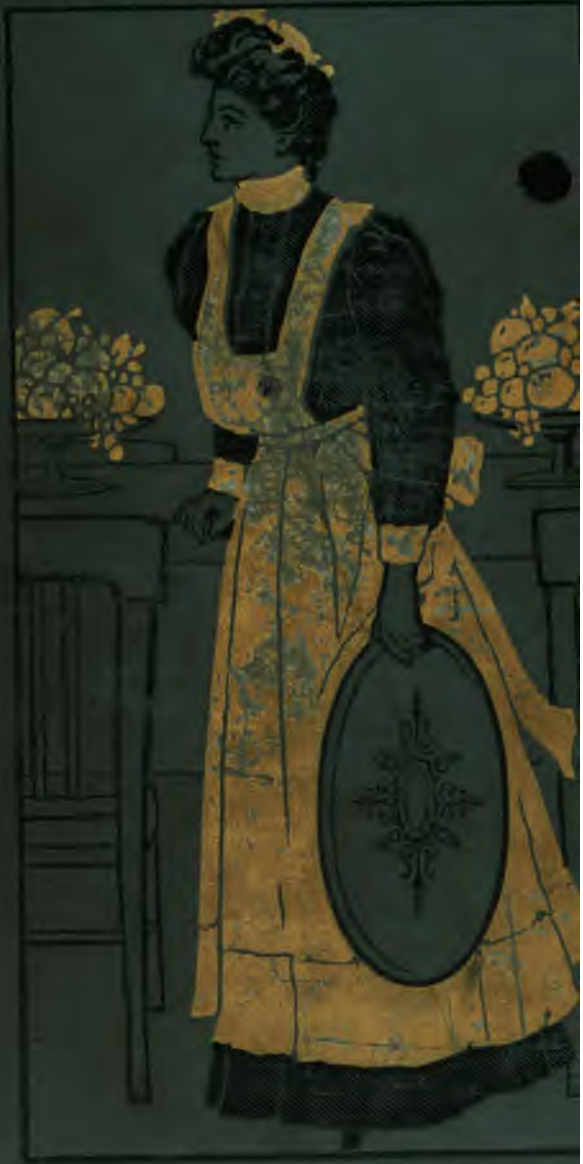
The UP-TO-DATE WAITRESS

JANET McKENZIE HILL



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The Up-to-Date Waitress

The
Up-to-Date Waitress

By

Janet McKenzie Hill

Editor of "The Boston Cooking-School Magazine"

Author of "Salads, Sandwiches, and Chafing-Dish Dainties," "Practical Cooking and Serving," etc.

Illustrated with half-tone Engravings of Tables Prepared Dishes, Appliances, etc.

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Preface

ALL the duties herein enumerated will scarcely fall to the lot of the waitress in any one house. The particular things that a waitress is called upon to do vary with the mode of life of those by whom she is employed, no less than with the section of country in which she is located. But an axiom in life particularly applicable to the waitress is that one's value largely depends upon the number of things one knows how to do well. The waitress, who understands the composition of food, the underlying principles of cookery and cleaning, the proper construction of menus, and who has had training of the reasoning powers and judgment that is incidental to such knowledge, has gained thereby a breadth of mind and quickness of perception, which fit her to meet any emergency that may arise. Such a waitress is fitted to raise her work to the grade of the so-called professions, and to command a salary in accordance with the service rendered.

304750

Preface

This book is intended as a guide to what may be called good, perhaps ideal, service for waitresses under all circumstances, and not as a set of hard and fast rules from which there is no appeal. The manner in which we advocate that the duties of a waitress should be carried out has been evolved from a study and comparison of the methods of many housekeepers; there may be shorter and apparently more desirable ways of doing certain of the things referred to, but in the end the shortest ways are not always the most satisfactory.

There is room at the top for the up-to-date waitress just as there is for the expert in any other calling or profession. This country is rich, and in this branch of household labor are openings that many a young woman now living and working in close, cramped quarters, and on a small income, might fill with advantage to herself, both as to health and financial prosperity. The waitress with pleasant sleeping-room, and the use of a common sitting-room, whose duties are largely confined to a handsome dining-room and well-fitted pantry, enjoys her surroundings quite as much as does the owner thereof. She

can take a justifiable pride in her work, and if she choose, raise it to a level with that of other occupations, as stenography, teaching, dress-making, and millinery.

This book is now committed into the hands of that ever-increasing corps of faithful waitresses, who are to be found everywhere, in all parts of the land. They alone are capable of making the suggestions it contains useful, helpful, or inspiring.

JANET McKENZIE HILL.

FEBRUARY 1, 1906.

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UNIV. OF CALIFORNIA

The Up-to-Date Waitress

CHAPTER I

WHAT ARE THE DUTIES OF A WAITRESS

THAT house is well ordered where each inmate knows what is expected of her, and lives up to these expectations. Then there is no creaking of the domestic machinery, and the comfort which the home should assure is attained. Each maid is engaged to further the comfort of the family in some particular line or lines, and, if her presence does not secure the end desired, there is no reason why she should be retained.

In the great majority of homes where a waitress is employed, she is expected to render quite diversified services. Often the entire work of the household is performed by herself and one other maid. But in all households the chief duties of a waitress centre around the serving of the meals, and hold a certain kinship to this part of the household routine. In short, first of all the waitress is expected to render such

service as will result in the serving of the meals in a neat and orderly manner, and, when circumstances permit, with due regard to the prevailing fashion of the day. The other duties that a waitress may be called upon to do vary with the style in which the house is conducted or with the number of employees in the household staff.

Often the special duties of chamber and parlor maid need to be performed by the waitress; and, though it may not seem so at first glance, the duties of a waitress are often much more onerous in houses where a large retinue of help is employed than where the entire work of the household is carried on by a cook and a waitress. In the latter case the diversity of the work tends to break up what is liable to become a tedious routine.

While the dining-room and pantry are the special domain of the waitress, still, when laundry work is done in the house, the whole care of the table linen from laundry to linen closet is often included in the work of a "second girl." So, also, when no man is employed about the house, and the work is divided with the cook, sweeping the front piazza, cleaning the mat

WEEKLY CARE

Preparations for Sweeping

Once a week clean the dining-room thoroughly. Roll small rugs, to be brushed outside. If the rug under the table be too large for care outside, push the table from the rug into one corner of the room. Over the table spread a calico cover or cotton sheet kept for this purpose. Upon this set the dishes from the sideboard and the ornaments from the mantel, and cover closely. Take down draperies that are easily removed, and hang them in the open air. Close all doors and drawers to cabinets, closets, etc. Cover the chairs or remove them from the room. Cover clock and pictures. Remove the brass and steel from position, and clean the fireplace. If there are registers in the floor, lift them out, and set on a newspaper spread upon the floor. Wipe the pipes leading from the registers to the furnace, as far as you can reach, with a cloth slightly dampened. Put the registers back in place, and shut them, to keep out the dust when sweeping. Close the doors leading from the dining-room, and open the windows.

Sweeping and Dusting

Sweep the rug thoroughly, and with the nap, taking short strokes. Roll up the rug, and sweep the floor with a long-handled bristle brush. If the rug can be taken out of doors, spread it, nap side down, on the grass, and beat with a rattan made for the purpose. Then sweep this side. Turn the rug, and sweep the other side with the nap. Small rugs may be hung on the line, and the dust be beaten from them with the rattan. Avoid shaking rugs by the ends, which are thus easily injured. With a soft brush, such as is used by painters, brush the dust from the windows and doors, going over all mouldings and edges, the outer sill of the windows, etc. Tie a bag, made for the purpose (of Canton flannel or similar material), over the broom, and brush the ceiling, the cornice, and the walls downward. Then with a dry cheesecloth go over the doors, windows, and finishing a second time. The hearth, having been properly brushed when the floor was swept, is now ready to be washed, and the brass and steel may be polished, and replaced.

Cleaning Tiles

If the fireplace is finished with tiles, wash these with a soft cloth in soap and water, and polish with the following preparation: five pints of boiling water, two ounces of laundry soap, one ounce of sal-soda, half a pound of wax, and an equal volume of turpentine. Shave the soap and wax very fine. Add the water, and stir over the fire until the ingredients are dissolved. Then add the soda. Remove from the fire, and stir until cold. Then store in a covered vessel. When ready to use, gently heat a cup of the mixture. Remove from the fire, and gradually stir into it a cup of turpentine. Use this to clean and polish tiles or marble.

Washing Glass and Windows

First rub over mirrors, windows, glass in cabinets, etc., with a soft, dry cheese-cloth, to remove dust. Then wash with a soft cloth wrung out of warm water, in which has been put a little liquid ammonia. Wash every part of the glass. Rub dry with a clean, soft cloth, and polish with tissue paper or a piece of chamois skin. If one is willing to take time to remove all traces of

whiting, this substance with household ammonia will clean glass very quickly. Mix the whiting to a thin paste with equal measures of ammonia and water. Rub this over the glass, and, when dry, remove the whiting with a soft cloth, and polish with tissue paper.

Care of Hard-wood Floor

The floor has been swept with the bristle broom, and the dust taken up. If the rug has been removed for cleaning, the quantity of dust in the room should be very small. Now wipe the floor with a dry cloth or the dry dust mop. If there are spots on the floor, wet a soft cloth in turpentine and use to remove the spots, or they may be rubbed with a cloth wrung as dry as possible out of warm water. Either the turpentine or water will destroy the polish of the floor; this must be restored by the use of a weighted brush. The weighted brush is a broad, flat brush, on which is fastened a loaded top. The brush has a long handle; by this the brush is pushed back and forth until the original polish is restored. Woollen cloths or carpet may take the place of the weighted brush; but of course, in this case, the work will be more tedious.

Table and Sideboard Linen Rolled after Ironing. *See page* 138.

Floor Mop, Weighted Brush, Covered Broom, etc. *Page* 14.

Care of Bristle Brush, Dust Mop (Soft Cotton String), and Weighted Brush

The weighted brush needs to be kept free from oil and perfectly clean. As it is used infrequently, it should be covered at once after use with a cotton bag. Two or three times a year cleanse thoroughly. To half a kitchen pail of lukewarm water add three tablespoonfuls of household ammonia. Put the brush into this. Let it remain half an hour. Then lift up and down in the water, and rinse in clear cold water. Let it dry slowly in a current of air. Shake the dust mop every time it is used. Twice a month soak in water to which a little household ammonia has been added. Then rinse in warm water, and dry in the open air. Wash the bristle brush in the same way, but do not let the water come up over the top of the brush.

To restore the Polish on the Dining-Table, Sideboard, or Side Table

Rub the table top free from spots with a soft cloth and furniture polish. Occasionally take some convenient time to thoroughly repolish. Powdered pumice-stone or rotten-stone, with

linseed or paraffin oil, haircloth, felt, and linen cloths, are needed for this purpose. A "rubber" is a help in this work, and may be made at home. Cover a piece of hard wood eight or ten inches long and three or four inches thick and wide with several thicknesses of cotton batting. Over this fasten several thicknesses of old cotton cloth, and finish with several thicknesses of old linen. The felt or haircloth is used first, and this should be five or six inches square. Mix pumice-stone with oil to a thin paste. Spread this over a portion of the table top, and rub gently with the felt or haircloth, using first a circular movement. Then rub across, and at last with the grain of the wood. Renew the liquid paste as needed to obviate any friction, and add oil as well as paste, if the haircloth or felt does not run smoothly. Continue the rubbing until the whole surface has been gone over. Polish with the second piece of haircloth or felt until the surface is dry. Take equal parts of oil and turpentine. Wet a soft cheese-cloth in these, and go over the whole surface. Then leave the table for about an hour. Then sprinkle the surface with fine tripoli or rotten-stone, that it may take up any

surplus oil. Wipe off the tripoli with the grain of the wood and with a very soft cloth. Give the final polishing with the "rubber." Powdered pumice-stone is very satisfactory for use on ordinary pieces of furniture, but for very fine and handsome pieces tripoli is preferable. Haircloth, such as is used in stiffening coats and dresses, or pieces of felt cut from old hats, are quite as satisfactory as the felt purchased from a painter, for the former may be burned after use, while the latter, being expensive, needs be washed with care, and put aside for future use.

To finish Dusting

Remove coverings from clock, pictures, chairs, etc. Shake these in the air, fold neatly, and lay them aside in their proper place. Then dust each article with care. In removing the dust from over the doors, windows, etc., avoid the use of a feather duster as much as possible. A step-ladder makes possible the use of a soft cloth and the taking up of dust rather than the scattering of it. When the room is again in order, if there be time before the preparations for the next meal are begun, the brass of the fireplace may be polished.

Cleaning Brass

Brass and copper are cleaned very easily with acids; but, unless the acids are completely and immediately removed, the surface tarnishes again very quickly. Perhaps, all things considered, the use of salt and vinegar for cleansing, followed by polishing with rotten-stone or tripoli and sweet or linseed oil, will be found as satisfactory as any of the means commonly employed.

1. Mix salt with vinegar or oxalic acid.
2. With a soft cloth wet in this mixture rub the surface until the tarnish is removed.
3. Wash the brass in clear water, and wipe dry.
4. Polish with rotten-stone, whiting, or tripoli and sweet oil, using a woollen cloth.
5. Finish polishing with a dry, soft flannel.

CHAPTER IV

CARE OF THE PANTRY

THE care of the pantry includes:

1. Care of the food left from a meal.
2. " " fruit, relishes, bread, cake, cheese, crackers, etc.
3. Care of refuse food.
4. " " refrigerator.
5. " " china, glass, etc.
6. " " silver.
7. " " teakettle, tea and coffee pots.
8. " " sink, dish pans, towels, cloths, etc.
9. " " cupboards, shelves, jars, boxes, etc.
10. " " gas stove or heating appliances.

Things needed in the care of the pantry:

1 dish pan.
1 rinsing pan.
1 grooved hard-wood dish drainer.
1 sieve to hold spent tea leaves and coffee grounds.
3 or 4 wide-mouthed pitchers for soaking silver utensils.

1 soap shaker.
1 dish mop.
2 dishcloths (new linen, replenished often).
1 soft brush for glass.
1 " " " silver.
6 or more fine towels for glass, silver, and fine china.
6 or more soft but coarser towels for ordinary china.
6 crash towels for occasional use.
1 large piece chamois skin.
1 " box of basswood or boxwood sawdust.
Fine quality of common soap or Ivory Soap.
Sapolio and Bristol brick.
1 bottle of household ammonia.
1 box of powdered borax.
2 pounds (or more) of sal-soda.
1 box of electro-silicon.
1 pound of whiting.
Flannel for scouring.
Old linen napkins for polishing, etc.
1 bottle of sweet oil } for wood finish.
1 " " turpentine }

THE PANTRY AT MEAL TIME

When a meal is announced have the pantry in perfect order, with each article in its appropriate and accustomed place. The plates for roasts

and other hot dishes should have been standing in the warming oven or hot closet from twenty minutes to half an hour. Put the dishes for salads and ices in the refrigerator just before announcing the meal.

Reserve convenient and commodious places for the bestowal of dishes of food, of silver and china, brought from the dining-room. Retain these places at every meal for the purpose selected, as this will conduce to celerity in serving and care of the table appointments.

CARE OF FOOD LEFT FROM A MEAL

Do not send choice platters containing food to the kitchen. Remove food that is not to reappear on the table in the same form to plates kept for that purpose and send these to the kitchen at once. Do not leave any food standing around in the pantry. Do not throw slices of bread back into the stone jar in which the loaves are stored; keep them in a separate receptacle. Wrap little cakes or parts of loaves of cake in waxed paper and store in a tin box. Return confectionery and salted almonds to original boxes, wrap these in paper, and store in a drawer or closed receptacle. Wrap cheese

closely in paper, then in tin-foil and then store in a cool, dry place. Return olives to original brine; add salt and water, if needful to cover, and set aside in the refrigerator. Return milk and cream to jars, *put in the same or fresh stoppers*, and set the jars in the refrigerator. Store no food in the pantry refrigerator except such as will be sent to the table without further cooking.

MAKING READY FOR DISH WASHING

1. Scrape all bones and refuse from the plates into a large *earthen* receptacle kept for the purpose and remove this to the garbage pail at once. Wipe out the dish with a soft paper or old cloth, which may be burned, then wash the dish with soapy water and rinse with hot water.

2. With a bit of bread wipe off the plates, platters, and bowls, or, water being plenty, rinse these with cold water and wipe out the bowls of spoons with the bread. Dispose the coarser ware in piles, but under no consideration should pieces of choice china and glass be piled one above another.

3. Put silver knives, forks, tablespoons, teaspoons, and steel knives in separate pitchers of

lukewarm, soapy water; do not let the handles of the steel knives touch the water. Fill cream and milk pitchers with cold water and set aside until ready to wash. Turn the contents of the tea and coffee pots into a fine drainer in the sink, and fill the pots with hot water.

4. Take up any crumbs that may have been dropped on shelves or floor; wipe off the shelves, where the dishes have stood, and the floor, if anything has been dropped upon it.

WASHING DISHES

Have one pan filled with moderately hot, soapy water and another with clear hot water. Change these waters often. Wash the dishes in the first water and rinse in the second, wipe glass at once, set china to drain on a grooved, hard-wood drainer that is inclined toward the sink. Never wash dishes with a cake of soap lying in the water.

WASHING GLASS

Wash the glass, one piece at a time, using a soft brush as needed. Great care must be taken with the pans, towels, cloth, and water

used in washing and wiping glass. If glass be scratched in any way, even slightly, it is weakened, and is almost sure to break at that point. One grain of sand, such as is often seen in the bottom of a pan in which lettuce or spinach has been washed, has been the occasion for the loss of many a piece of fine glass.

Glass that is deeply cut is not easily dried; the moisture remains in the crevices. Bury the glass as soon as dried in a box of fine boxwood or basswood sawdust (sawdust from woods of a resinous nature, as pine and spruce, is not suitable for this purpose). Let the glass stand half an hour or longer, then remove from the box, and brush with a soft cloth or chamois. Spread the sawdust out to dry, then set aside to use again.

WASHING AND CLEANING SILVER

Wash the silver after the glass, reheating the water or taking a fresh supply. Have plenty of soap in the water. Use the soap shaker to make the suds, and on no account let a cake of soap remain in the water. When the silver is washed and rinsed, take out on to the drainer

(a grooved hard-wood plank sloping toward the sink) and wipe dry as soon as possible. If any of the silver has been tarnished with eggs or similar substance, wet a little sifted whiting with ammonia or alcohol, diluted with a little water, and apply this with a soft cloth, and let the silver stand on a paper to dry, then rub off the whiting with a soft cloth and polish with a second cloth or chamois. About once a month clean all the silver in the same way, using a soft brush for chased and ornamented pieces.

WASHING CHINA

Several cups, saucers, or small dishes may be put into the pan at once. Make sure that each is empty, lest the dishwater be spoiled. Rinse each one as washed, and set it to drain; then, when all are washed, the first piece will be ready to wipe. Wash the larger dishes one at a time. Change the water often. Too hot or too soapy water will injure color and gilding and cause the finish to crackle. Avoid having more than one kind of china in the pan at a time. Breakage results from a commingling of dishes of different sizes and shapes.

WASHING STEEL KNIVES AND CARVERS

After washing the blades of steel knives, scour them with Bristol brick or sand soap; apply this with a woollen cloth or a cork moistened with soap or water. Wash and rinse the blades in moderately hot water; wipe the handles with a soft damp cloth, and rub the blades with a soft dry cloth until they are perfectly dry. Use only lukewarm water in caring for carvers.

CARE OF TEA AND COFFEE POTS

Unless special care be needed, it is probably best to clean and dry tea and coffee pots when making ready to wash dishes. Never, on any account, put soapy water into these receptacles. Turn the contents into the drainer in the sink, which should be fine enough to keep back coffee grounds, wash with clear water and a cloth used for no other purpose; use a wooden skewer covered with a cloth to clean crevices, rinse with boiling water, wipe dry, and set aside. Remove discolorations from the inside with the article generally used to cleanse the material of which the pots are made, as whiting wet with ammonia or dilute alcohol for silver, china, or stone ware. Fill agate-lined pots with boiling

water to which a generous teaspoonful of sal-soda has been added; let stand on the back of the gas range half an hour, then wash with clear water as above.

CARE OF TEAKETTLE

After each meal empty the teakettle and dry it. Once a day wash thoroughly, scald with boiling water, and wipe dry. This insures a clean kettle and fresh-drawn water for the making of tea and coffee, which is the principle use of a teakettle in the pantry.

CARE OF CRUMB TRAY, BREAD TRAY, SALTS, ETC.

Wash and wipe the carafes, all trays that have been used in the dining-room, as also the outside of the oil and vinegar cruets and the salt and pepper shakers. Once a week these will need more particular attention. For external cleaning see care of silver and cut glass.

CLEANING CARAFES, OIL AND VINEGAR CRUETS

Cleaning Carafes

Put two level tablespoonfuls of rice, two or three pieces of sal-soda as large as a hickory

nut, and a cup of warm water into the carafe, cover the top with several thicknesses of old linen or with a towel folded several times, bring the ends down around the stem, and surround the whole with the hand; then using both hands shake the bottle vigorously, to insure the friction of the rice upon every part of the glass. When the bottle is thoroughly cleansed, pour out the water, retaining the rice, put in a cup of warm water, cover and shake as before, then turn out both rice and water and rinse thoroughly with clean water, changing it once or twice. Wipe dry with a soft cloth.

Cleaning the Vinegar Cruet

Clean in the same manner as the water bottle, using warm soapsuds without sal-soda and half the quantity of rice.

Cleaning the Oil Cruet

Use the sal-soda and water first, to remove a part of the oil, then add the rice, and finish as above.

CARE OF DISH TOWELS, ETC.

Wash in hot, soapy water all salad cloths, dish towels, dish mops, and dishcloths that have

been used; wash these in the order mentioned, scald in hot water, rinse in cold water, shake and snap out, then hang in the open air to dry. Once a week, after all are washed, add a little borax to the water and let the linen scald half an hour, then rinse in two waters. When dry, dampen, and after some little time iron smoothly, and when well aired put each variety in its proper place.

CARE OF SINK, ETC.

Wash out the sink, to leave it absolutely free of grease; scour the faucets, dipper, hand basin, or whatever utensils are kept at the sink. Leave each and every one clean and dry. Once a week pour a strong solution of sal-soda (one cup to five quarts of water) down the sink pipe and follow it at once with a profuse flushing with hot water. With this care, if dishes be properly prepared for washing and dishcloths be discarded before they become linty, *the sink should always be in good condition.* If the drain pipe should become clogged, a plumber should be sent for. A strong solution of sal-soda, even of lye, may be used as long as the pipe is open and the waste running, but, when the pipe is

really clogged, the lye is apt to settle around the joints, injure the plumbing, and prove an obstacle when the plumber is called upon to remove and clean the trap.

CARE OF REFRIGERATOR

A refrigerator for the special use of the waitress will be found in few houses, but if the family be large or one that entertains much, the quality of the service will more than compensate for the first outlay. The waste pipe should not be connected with the drain pipe of the house. A pan that needs to be emptied each day, set beneath to catch the waste, is far preferable to the dangers that lurk in a common drain pipe. The main points in the care of the average refrigerator might be summarized as below. Some of the new refrigerators are so made that they can be kept in perfect order at all times without regard to the ice supply.

1. When anything is spilled on the shelves, wipe it up thoroughly and immediately.

2. Once a week, when the supply of ice is low, wash the racks, shelves, and every part of the inside in hot soda-water, rinse in boiling water, and dry the movable parts in the open

air. Wash out the waste pipe with soapsuds, then with hot soda-water, and finally rinse with boiling water. For the waste pipe use a cloth on a wire or rod, that the work may be thoroughly done.

3. When every part is thoroughly aired and dried, renew the ice, and, when the refrigerator is thoroughly chilled, it is ready for use.

CARE OF GAS RANGE

As but little or no cooking is done upon the gas range it will be a very simple matter to keep it clean. In keeping articles hot in a double boiler or similar receptacle, have the flame turned low, to avoid both the boiling over and the quick evaporation of the water. Wipe all parts of the range daily with a soft cloth and keep it dry. Occasionally it may need blacking and polishing.

When alcohol lamps are used to keep water, milk, etc., at the proper temperature, or for making tea and coffee, change the wicks occasionally. If Sternau lamps be used, fill the lamp through the central opening, and on *no account light the lamp until this opening has been covered with its proper cap.*

CHAPTER V

STYLES OF SERVING MEALS

PERHAPS the best way to give directions for serving a meal is to present a representative menu, and tell how to get it before those who are seated at table. In "Practical Cooking and Serving," mention is made of two distinct styles of serving meals, the English and the Russian, also of a third style, "the compromise," which emphasizes the best points of the other two.

RUSSIAN SERVICE

When a meal is served after the Russian fashion, all the responsibility of supplying food to those at table falls upon the attendants. It follows, then, that, where this fashion is adopted, a full staff of trained household employees is needed, if the wants of those at table are to be properly supplied. Dinner is the meal for which this formal service is best adapted, and even at dinner it should not be carried out

Sideboard laid for Breakfast, Russian Style. *Page* 32.

in its entirety unless there be more than one waitress for each eight covers at table, since nothing appears upon the table save the centre-piece (at dinner, a bonbon dish or two is allowable) and the articles that compose the individual covers. All food is served "from the side"; *i. e.*, by attendants who pass the food, separated into portions, to the left of those at table, for each to help himself; or, made ready on individual plates, it is set down before each individual from the right.

ENGLISH SERVICE

The English style of service breathes hospitality rather than formality. It allows of personal attention, on the part of those sitting at the head and foot of the table, to the needs of those about them. The food is served "from the table." The meat or fish just as it is taken from the oven or kettle, except for its garnish, is set down before the "head of the house," who carves it and selects the portion desired by each. Place also is found upon the table for one or two vegetables, which are served by some one at the table. Bread and butter, pickles and relishes, are also given a place on the table

But, save relishes, etc., only one course appears at a time upon the table.

COMPROMISE STYLE OF SERVICE

The compromise style of service is, as its name implies, a "let down" from the formality of the Russian service and a "let up" to the arduous duties expected of the head of the house at a table served after the English fashion. This style of service is largely practised at luncheons and "little dinners," and should be the favorite style, where one has a cook proficient in giving those final touches to a dish that remove it at once from the realm of the commonplace to that of the artistic world. It is also the style of service usually employed in houses where but one or at most two maids are kept.

Serving Table laid for Breakfast, Russian Style. *Page* 34.

CHAPTER VI

SERVING BREAKFAST, ENGLISH FASHION

REPRESENTATIVE BREAKFAST MENU

Grapes.
Cream of Wheat. Cream. Sugar.
Hamburg Steak in Cakes. Baked Potatoes.
Cold Bread. Hot Muffins.
Butter.
Coffee. Milk, Hot and Cold. Marmalade.

THE above menu provides food for a family of adults and children, and fairly represents an American breakfast. We will suppose that it is to be served English fashion, from the table. First let us notice the "laying of the table." Over the polished top of the table spread a heavy cover of felt, double-faced Canton flannel, or some similar material. Fasten this securely about the table legs, that it may not slide about upon the polished surface. This cover will protect the table top, deaden the sound made in setting down china, etc., and improve the appearance of even the finest linen. Over

this cover spread the damask cloth, having the fold of the cloth exactly in the centre of the table with opposite edges of the cloth at uniform distances from the floor.

At the centre of the table place a dish of fruit, a growing plant, or cut flowers. The plate, napkins, glasses, and cutlery set in place for each individual at the beginning of a meal are designated "the cover." The plate, of breakfast size, and the cutlery are set half an inch from the edge of the table. The decorations of the plate should face the sitter at the table. At the right of the plate and near it lay a knife, the cutting edge towards the plate. At the right of the knife lay a dessert spoon for the cereal. On the left of the plate lay a fork of breakfast size with tines turned upward. At the point of the knife set a tumbler of water, and beside it another for milk. At the point of the fork set a small plate for bread, hot muffins, and butter, and across this lay a small knife or "spreader." At the left of the fork lay a napkin, above the plate a dessert spoon, above this a fruit napkin with a finger-bowl beside it. Between each two covers dispose salt and pepper sets, also carafes for water.

English Breakfast Warmer. *Page* 8.

Table laid for Breakfast, English Style, showing Meat Course.
Page 35.

The end of the table (side if round) farthest from the drawing-room door is the head of the table. The opposite end is the foot of the table. The reason is obvious, when we think that the host enters the dining-room first and the hostess leaves it first.

Above the cover at the foot of the table set out the required number of coffee cups and saucers, — a large tray often holds the whole coffee service and the dishes belonging to "the cover." Near these dispose coffee spoons on a flat dish, the cream-jug, and a bowl of cut sugar. In front of these place, if needed, stands for hot milk and coffee.

Two minutes before breakfast is announced fill the glasses with water, and set butter and cold bread upon the bread plates. Set also on the table an extra supply of these two articles. The family now being seated at table:

(1) Set the dish of grapes before the head of the table, and lay the grape shears beside the dish.

(2) Bring in each hand a plate from the sideboard, and set one down between "the cover" and the grape dish.

(3) When it has been made ready, take it up and set down the second plate.

(4) Put the filled plate down, from the right, upon the breakfast plate of the one for whom it was made ready, and, taking another plate from the sideboard, return to the head of the table.

(5) Take up the prepared plate and set down the other, and so continue until all have been served. When this course has been finished, take out, first, the dish of grapes, then, setting the finger-bowl upon the fruit plate, take out plate, bowl, and spoon together, one set in each hand.

Now bring in the cereal in a covered dish on a tray. Set the dish down before the head of the table, a tablespoon at the right of it. Remove the cover, — reverse it, to avoid drops of water (condensed steam), — and take it on the tray to the serving-table or pantry. Return with sugar and cream (if these were not in place at the beginning of the meal), then return with a cereal dish or saucer in each hand or on a tray. Set one down between "the cover" and the cereal dish, and when it is made ready,

(with cream and sugar as desired), replace it with the second dish, and carry to him or her for whom it was prepared, setting it down at the right.

Individual preferences and the time that can be given to serving and clearing away a meal have to be considered in connection with many points of table management. Many prefer that the cereal dish be presented upon a breakfast plate, and that both together be substituted for the plate in "the cover." This calls for more dish washing; but it has its advantages, especially when the cereal has been creamed. In either case, the waitress or the server may lift the dish to the tray, according to preference. The cereal course finished, the cereal dish is first removed, then the sugar and cream, and, lastly, the individual dishes, one in each hand, or two side by side on a tray. All piling of dishes is to be avoided, in any case.

Now replenish the glasses with water, and pour milk for those who desire it. Set the platter of Hamburg cakes and the dish of potatoes before the head of the table. Lay a small carving knife at the right of the platter, a tablespoon beyond and nearer the platter, a carving fork at the left of the platter, and a fork at the

right of the potato dish. Set the dish of hot muffins on the table. Bring two warmed plates. Set down one between the meat platter and the cover. When filled, take up with the right hand, set down the plate in the left hand, and carry the filled plate to the foot of the table. Take back a plate in the left hand, and substitute it for the plate made ready to serve. Set this down before the one next in order, and in this manner serve all upon one side of the table and then those upon the other side. Pass the muffins and the bread. Supply butter, if needed. When the coffee is ready, set the cups down at the right of those for whom they are especially prepared. Pass the marmalade to the left, that those who wish it may help themselves. The marmalade may be placed on the bread-and-butter plate or on the breakfast plate.

The waitress has now more opportunity to look about and see what is needed by any one; and butter, muffins, bread, or the potato dish, may be passed to the left of those in need, that each may help himself. Keep the glasses supplied with milk and water.

Luncheon and dinner are served after the same general plan. At dinner, the roast and fish are

served from the head of the table, and the soup, salad, and sweet course from the opposite end of the table. The same holds good at luncheon, save that a roast is not given place in the menu.

POINTS TO BE REMEMBERED IN SERVING ALL MEALS

1. The room must be in order, clean, free from dust, and well aired. The temperature should be about 70°F.

2. The linen should be immaculate, the china and glass glistening, and the silver well polished.

3. The plate marks the centre of each cover.

4. Allow at least twenty-five inches in length — thirty is preferable — for an individual "cover" at table.

5. Allow fifteen or sixteen inches in depth for the "covers"; *i. e.*, all glasses, plates, etc., are to be set inside of an imaginary line fifteen or sixteen inches from the edge of the table.

6. Knives are placed at the right, forks to the left of the plate; the cutting edges of knives are towards the plate, the tines of the forks and bowls of spoons are turned upwards.

7. Plates, knives, forks, and spoons are set half an inch from the edge of the table, and are

disposed in the order of use, the first used farthest from the plate.

8. In passing a tray to the left for a guest to help himself let the tray be held low enough to be reached with ease.

9. When one at table is to help himself from a dish, as of vegetables, passed by the waitress, before the dish is passed the waitress puts the spoon into the dish in such a manner that a spoonful can be readily taken out. If the dish be a salad, the spoon is set in the dish at the right and the fork at the left.

10. Warm all dishes for hot foods and chill those for cold food. To warm, rinse in hot water and dry, or set into the warming oven.

11. Fill the glasses with water and set butter in place the last thing before announcing that meals are served.

12. Fresh knives and forks should not be put on the table during a course, nor laid on the clean plate to be set down before one at table.

POINTS TO BE REMEMBERED IN SERVING MEALS AFTER THE ENGLISH STYLE

1. The food is served *from* the table.
2. Save relishes, bread and butter, and such

articles as pertain alike to all courses up to the sweet course, only one course appears at a time upon the table.

3. *Pass* all dishes, from which food is to be taken, to the *left* of those at the table.

4. *Set* all portions at the *right* of the individual for whom they are prepared.

5. Everything pertaining to one course must be removed before serving another course.

6. In clearing the table for another course:

(1) Remove food.

(2) Remove soiled china, glass, and silver.

(3) Remove clean china, glass, and silver pertaining to the courses served.

7. In clearing the table for the sweet course, remove as above, including under food, bread, butter, and relishes, then (4) free the table from crumbs, using silver implements for a table covered with damask, a napkin and plate when the meal is served on the polished table top.

8. In clearing the table after the carving of meat, first remove the carving knife and fork with gravy spoon upon a tray, taking care that each lies separately on the tray.

9. See page 68.

CHAPTER VII

SERVING DINNER, RUSSIAN FASHION

DINNER being a formal meal, we select it as the one best adapted to illustrate the Russian manner of serving; *i. e.*, from the side. This is not only the most elegant, but the simplest style of service, for the waitress, or other attendants, pass everything. When it is desired to serve dinner from the table (English style), follow out the general plan given in the preceding paper for serving breakfast, making only such changes as are needed to adapt the service to the required meal. Directions for serving soup from the table are given at the close of this chapter.

LAYING THE DINNER-TABLE FOR RUSSIAN SERVICE

Lay the table according to the directions given in preceding chapter on English service until it comes to the arranging of the "covers."

Side Table, showing use in removing articles after serving Salad Course.
Page 44.

For these use a plate of dinner size. Place a dinner knife at the right of the plate, cutting edge towards the plate, and beyond this, the spoon for soup. This may be a table or dessert spoon, or a round-bowled soup spoon. If raw oysters or clams are to be served, lay an oyster fork across the soup spoon, or beyond it, to the right. When canapés take the place of oysters, a small fork takes the place of the oyster fork. On the left dispose the forks in order of use, just as on the right, the utensil to be used first being farthest from the plate; as, fork for fish, entrée, and roast. This array of cutlery being quite enough to occupy the space allotted to a cover, forks for additional entrées, and the forks and spoons needed for the dessert service, are usually passed when needed. At the left of the forks lay the napkin, a roll or piece of bread between the folds but in sight. Occasionally we see a roll laid on the top of the napkin, but a partial covering with the napkin is preferable. Near the point of the dinner knife set the glass for water, and beside this the glass for Apollinaris or charged water. Or, if wine be served, the glass for water is set nearly in front of the plate, the glass for sauterne at the tip of the soup

spoon, and that for sherry between the three, forming a half circle. Back of these, forming a second half circle, with the sauterne glass as the first in the circle, place the glasses for champagne and Burgundy, to accompany the roast and game, respectively.

Place salt and pepper cups and spoons, or shakers, between each two covers. The floral decorations, and the candelabra or candlesticks, placed symmetrically upon the table, complete the laying of the table. We will suppose that the table is laid for six covers, and that the following menu is to be served by one waitress. No wine is included in the menu.

REPRESENTATIVE DINNER MENU

Oysters. Brown-bread Sandwiches.

Consommé. Pulled Bread.
Olives. Celery.

Baked Turbans of Fish.
Potato Diamonds with Peas.
Cucumber Salad.
Sweetbread-and-Mushroom Croquettes,
Asparagus Tips.

Roast Turkey. Cranberry Jelly.
Mashed Potato.
Fried Egg Plant.

The Up-to-Date Waitress

Roman Punch.

Broiled Fillets of Venison.
Red Currant Jelly in Rice Cups.
Chicory Salad.

Macedoine of Fruit in Jelly
(Individual Moulds)
Whipped Cream.
Bonbons. Salted Almonds.
Coffee.

With everything ready beforehand, a well-trained waitress, seconded by a cook with whom she works harmoniously, can serve this meal with ease and celerity. With a larger number of covers an extra maid in the pantry to clear away the dishes, or in the dining-room, to follow the waitress with the accessories of the dish she is serving — as the pulled bread, olives, and celery served with soup — will tend to smoother and shorter service.

ANNOUNCING THE DINNER

The oysters on the deep shell, lying on plates of crushed ice with a quarter of a lemon in the centre of each plate, are in place upon the service plate at each cover, and the glasses are filled with water, when the waitress, stepping to

the entrance of the room where the guests are assembled, says, "Dinner is served." When all are seated, she passes the brown-bread sandwiches to the left of each in turn, beginning on the right or left of the host, at pleasure. This course finished, the plates are removed from the right, one at a time, beginning with the one first served. These plates, as are all soiled plates, are deposited in the pantry. When more than two maids are in attendance, the oysters are brought in and the glasses filled with water after the guests are seated.

SERVING THE SOUP

The waitress now brings in two plates of soup, one in each hand. The plate in her left hand is set down upon the serving-table, the other is set down upon the service plate of the guest sitting on the side of the host opposite the one served first with sandwiches. The second plate of soup, brought from the serving-table, is set down, from the right, before the guest next in order. Two more plates of soup are brought in as before, and this routine is repeated until all are served in order, the host being served last. The pulled bread, olives,

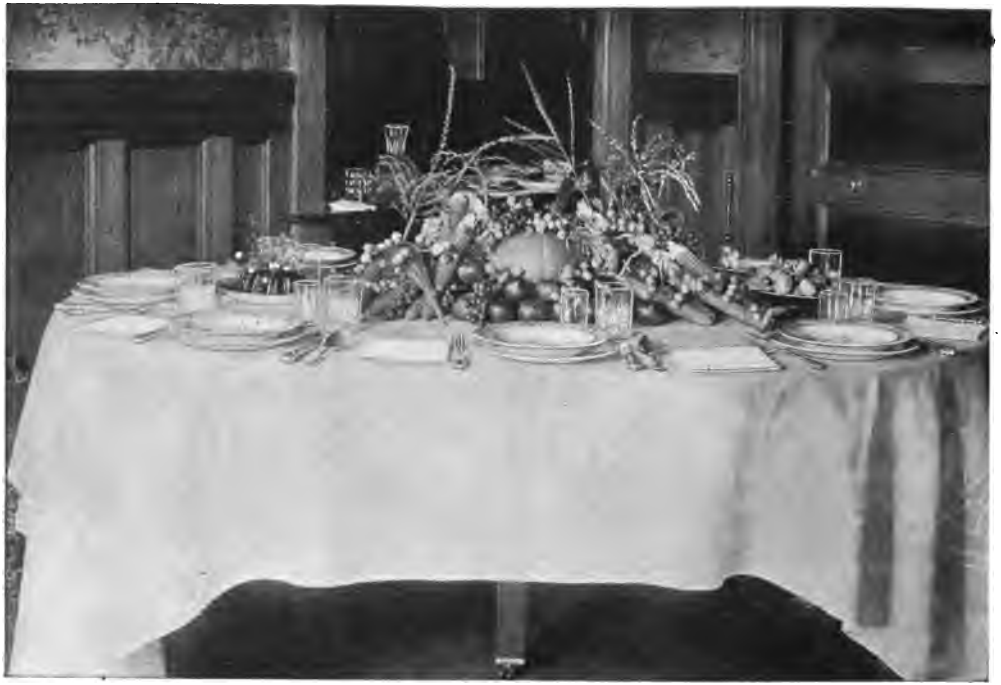

Table laid for Thanksgiving Dinner, Russian Style of Service. *Page* 48.

and celery are now passed upon a tray to the left of the one first served with soup, who helps herself to what she wishes. The service or place plate now comes into use as the receptacle upon which these articles are placed. At discretion, the bread may be passed first, and be followed by the celery and olives, together, or the tray.

SIDE AT WHICH DISHES ARE SET DOWN AND PRESENTED

Note that dishes are set down and removed from the right of the individual served, and that dishes from which one is to help himself are presented at the left hand. The reason for this is obvious, when one tries to reverse the procedure. When presenting a dish hold it low enough to enable the guest to help himself with ease.

REMOVING THE SOUP PLATES

When this course is finished, step to the right of the one first served, take up the soup plate, leaving the other plate in position, and carry it to the pantry. Continue in order until all are removed.

SERVING THE FISH (1st)

The fish may be served in one of two ways: First, the "turbans" may be disposed on a large platter with the sauce around it, the whole handsomely decorated, and the diamonds of potato upon another platter, neatly garnished with parsley. Carry a warm plate (or one in each hand) from the serving-table to the guest at the right or left of the host, and continue in order; then carry the platter of fish, on a folded napkin laid on the flat of the hand, to the right of the one first supplied with a plate. Place a turban of fish and sauce upon the plate. Repeat until all are served. Then serve the potato diamonds in the same manner.

SERVING THE FISH (2d)

Have the fish plates prepared in the pantry, a turban of fish with sauce and diamond of potato on each: Bring two plates from the pantry; set one upon the serving-table, and carry the other to the first individual to be served, and set it down from the right upon the place plate. Return for the second plate, and, when this is set in place, bring in two more

plates prepared as before, and so continue in order until all are served with this course. In ideal service, with several maids in attendance, but one plate is carried at a time. When two plates, one in each hand, are brought from the pantry, set the one in the left hand on the side-table, then transfer the one in the right hand to the left hand before setting it down before the guest.

SERVING THE CUCUMBERS

Bring six chilled plates of small size to the serving-table. Set one of these plates to the right of the glass of water at each cover, beginning with the guest to whom fish was first served. Then, carrying the salad bowl, with a spoon in the bowl, on a folded napkin laid on the flat of the left hand, go to the right of each guest, and dispose half a dozen slices of cucumber and a little dressing upon each plate. If any guest signifies that salad is not desired, pass quietly on. The cucumbers are eaten with the fish fork.

A separate fork is not necessarily provided for a salad served with fish, roast, or game. It is always supplied for salad served as a separate

course. Remove the cucumber plates first, one at a time or one in each hand.

SERVING THE ENTRÉE

The entrée of croquettes with asparagus tips may be disposed on individual plates, and set down with the right hand upon the service plate as the fish is taken up with the left hand. The retention of the service plate gives opportunity to eat the celery or olives that may still be upon this plate. If preferred, empty plates may be set down as the fish plate is taken up; and, when those are all in place, the croquettes, surrounded with the asparagus, may be carried to the right of each guest upon the flat of the hand, and thus be served from a large and handsomely gotten up dish.

SERVING THE TURKEY AND VEGETABLES

Bring in two dinner plates holding turkey. Leave one on the serving-table. Then, going to the right or left of the host (begin the courses, alternately, on the right and left), take up the service plate with the croquette plate upon it and set down the plate of turkey. Continue in order, exchanging the service and

croquette plates for the dinner plate until all have been served with turkey. Bring in the dish of potato — a spoon pressed down into it — on the flat of the left hand, a folded napkin between the dish and hand. Go to the right of each in order, beginning with the first one served to turkey, and place a "helping" of potato on the plate. Serve the giblet sauce, egg plant, and cranberry jelly in the order given and in the same manner, noting quickly the quietly spoken disinclination of a guest to be served to any dish. Now, if needed, pass bread or rolls to the left for each to help himself, and fill the glasses with water. While waiting for this course to be finished, you *may* lay above the plate a fork or spoon for the Roman punch. As in all cases where an article is set down, not passed, set the spoons in place from the right of the guests. Punch is frequently served with the roast rather than as a course by itself. When served by itself, in ideal service, the fork or spoon with which it is to be eaten, if not set in place when the table was laid, should be brought in on the tray with the glass of punch and laid upon the cloth beside the glass.

SERVING THE PUNCH

When the main course of the dinner is finished, bring in two glasses of punch on small plates covered with doilies. Leave one on the serving-table, and carry the other to the guest at the left of the host. Use a tray, if spoons for the punch are brought in at this time. If the guest on the right was served first to the first course, take up the dinner plate with the left hand, and set down the punch with the right hand and from the right. Repeat until all are served.

SERVING THE GAME COURSE

When the punch has been disposed of, in the same manner as before, serving first the guest at the right of the host, replace the plates holding the punch glasses with plates upon which the venison and rice cups with jelly are disposed. When all are served, set small plates, one at a time, for those wishing salad. These plates may hold the salad when brought to the table or the salad may be placed upon the plates after each has been set in its proper place. When this course is finished, remove the salad plates, two side by side on a tray or one at a time without

the tray. Then remove the game plates, always one at a time, and in the same order in which they were brought in.

With a tray take up salt and pepper boxes; and, when these have been disposed of, return and free the table from crumbs.

SERVING THE SWEET COURSE

Have the moulds of jelly and fruit with cream decoration ready on individual plates. Set these, one at a time, before each guest, at the right. Bring in the finger-bowls on small doily-covered plates, one at a time, and take out the dessert plate. After all are provided with these, the bowl and doily being removed from the plate, pass the bonbons and nuts on a tray to the left of each, that each may help himself. The almonds may have been passed before, as they are in order at any time, when there is delay in serving a course. Bread is passed and glasses are filled with water whenever needed. Coffee in cups is now brought in and set down as usual from the right, and cream and sugar on a tray are afterwards passed to the left of each guest.

When the main dish of the dessert is not shaped in individual portions, but a portion is

to be cut for each individual, the finger-bowls may be brought in upon the dessert plates with a doily between. These plates suffice also for the bonbons.

SERVING SOUP AT DINNER, ENGLISH STYLE

The directions given for serving breakfast after the English fashion can easily be modified to suit the serving of dinner. At the hour appointed for dinner, let the waitress ascertain if the family be ready for the meal. If so, give the final touches to the table, *i. e.*, bring in the butter and fill the glasses with water; bring the soup plates, comfortably heated, to the serving-table, and set the soup tureen, covered, before the place designed for the hostess; remove the cover of the tureen, — reverse it, to avoid drops of water (condensed steam),—and take it on the tray to the side-table or pantry. Bring back two soup plates; set one down to be supplied with soup, then take up the filled plate and set down the other. Set the plate of soup on the service plate of the one for whom it was prepared and take another plate from the side-table to set down on taking up the second filled plate, and thus continue.

Table laid for Thanksgiving Dinner, English Style of Service. *Page* 56.

CHAPTER VIII

SERVING LUNCHEON, COMPROMISE STYLE

TABLE LINEN FOR LUNCHEON

LACE-TRIMMED and elaborately embroidered tablecloths, or those that are embellished with drawn work, are frequently selected for use on the luncheon table. But often the cloth is discarded, and a centrepiece, with individual doilies for each article to be set upon the table, are chosen. Napkins of a smaller size than the dinner napkin are preferred for this meal. Fine lace or drawn-work doilies, laid under the service plate, are quite small, affording space for the plate and one spoon (bouillon) or knife and fork, respectively. All other silver is set in place as needed. Occasionally plate doilies of fine crash, handsomely embroidered, are of larger size.

If the cloth be lace-trimmed or ornamented with drawn work, a delicately tinted silk lining is generally used over the silence cloth, and the dishes, from preference, are served from the side.

STYLE OF SERVING LUNCHEONS

A formal luncheon is usually served after the Russian style of service, and the directions given for serving dinner will suffice for this meal also. Family luncheons are often served in English fashion from the table; and the directions given for serving breakfast will suffice for serving a luncheon after this style. The compromise style of serving, described on page 34, is probably the one most largely in vogue for luncheons, and it is here described in detail. On a table, without cloth, the luncheon is served satisfactorily only after the Russian fashion.

MENU

Grape Fruit.

Bouillon. Olives.

Oysters, Manhattan Style.

Brown-bread Sandwiches.

Chicken Timbales, Mushroom Sauce.

Little Fillets of Beef, Spanish Sauce.

French Fried Potatoes.

Lettuce, French Dressing.

Pulled Bread. Cheese Balls.

Angel Parfait. Little Cakes.

Bonbons. Coffee.

Detail of Cover of Dinner Table, laid English Style. *Page* 56.

Table laid for Breakfast, English Style, showing First, or Fruit Course. *Page* 35.

Directions are given for serving the above menu up to the salad after the Russian style. Beginning with the salad, the instructions are for serving in the English manner. The combination of the two styles results in what is known as the "compromise" style of service.

LAYING THE TABLE

We will suppose that the cloth has been laid according to the directions previously given. A bowl of flowers stands on a centrepiece in the centre of the table. Think of the "plate line" as an imaginary line extending around the table fifteen or sixteen inches from the edge. Just inside this line set candelabra or candles, at points equidistant from each other and the centre of the table. Between these set dishes of salted almonds and bonbons. Olives, which are served upon bits of ice, should not be placed upon the table. Now, according to the instructions previously given, set in place the following items:

Service or place plates (ten inches in diameter).

Spoons for grape fruit. (Set these above the plate or first in order at the right.)

Spoons for bouillon.

Forks for oysters (those used for raw oysters).
Small forks for timbales.
Knives and forks for fillets of beef.
Salad forks.
Tumblers for water.
Glasses for wine or Apollinaris.
Napkins. (Later on insert a roll or piece of bread between the folds.)
Individual butter plates. (Supply balls of butter later on.)
(Bread-and-butter plates, with spreaders, are less formal than the individual butter plates, and are reserved for breakfast and informal luncheons.)

THE SIDEBOARD WHEN LUNCHEON IS ANNOUNCED

When luncheon is announced, the following items should be in order upon the sideboard: —
A carafe of chilled water, either with or without a bowl of ice, in bits, with spoon.
Extra supply of butter.
Extra supply of bread.
Sandwiches to serve with oysters.
Olives in fancy dish.
Cruets of oil and vinegar.

Salad fork and spoon.
Ice-cream forks or spoons.
Cut sugar for coffee.
Finger-bowls on plates, doilies between.

THE SIDE-TABLE WHEN LUNCHEON IS ANNOUNCED

When luncheon is announced, the following items (for this menu) should be found disposed in an orderly manner upon the side-table: —

Tablespoon to serve timbales.

A carving fork of small size and a tablespoon to serve the beef.

After-dinner coffee spoons.

A tray covered with a doily.

Two or three napkins and towels for emergencies.

The bouillon cups and plates for the oysters, the plates for the timbales and the fillets of beef should be in the warming oven.

The plates for the salad and ices should be in the refrigerator, preferably one standing in the butler's pantry.

A second side-table, or a dinner wagon, set on castors, affords means to expedite the service when the number of attendants is limited.

THE TABLE WHEN LUNCHEON IS ANNOUNCED

When luncheon is announced, the grape fruit, prepared according to directions given on page 79, is in place on fancy plates (a lace-paper doily between) set upon the service plates, the tumblers are filled to two thirds their height with water or bits of ice and water, and each individual dish is supplied with butter. At a very formal luncheon or dinner the butter is omitted.

REMOVING THE GRAPE-FRUIT COURSE

Beginning at the right of the hostess, remove the grape-fruit plates from the right. Remove them, one at a time, or one in each hand, to the pantry. Leave the service plate in position.

SERVING THE BOUILLON

Now bring in the bouillon cups and saucers, one at a time, one in each hand or two (no more) on a tray, borne on the flat of the hand, a napkin between, as is most expedient under the circumstances, and set them upon the service plates.

Pass the olives on a tray to the left, that each may help herself.

Remove the cups and saucers from the right, still leaving the service plates in place.

In removing soiled plates, begin with the individual first served.

SERVING AND CLEARING AWAY THE OYSTERS

Alternate the service, and begin with the guest at the left of the hostess. Set down upon the service plates, from the right, the plates of oysters cooked in the shell.

Pass the plate of sandwiches to the left of each, beginning with the one first served to oysters.

Remove these plates as before, again leaving the service plates in place.

SERVING THE TIMBALES

The timbales may be disposed, in the pantry or kitchen, upon individual plates or upon one large platter. In the first case, set the individual plates upon the service plate, as before. In the second case, dispose the hot plates for the timbales upon the side-table, then, taking one

in each hand, set them down upon the service plates from the right. Return to the pantry for the platter of timbales, take the tablespoon from the side-table, and put it on the platter, then, carrying the platter upon a folded napkin laid upon the flat of the left hand, pass to the right of each, and serve the timbales, or pass to the left, and let each one help herself. When the waitress serves the timbales, there need be no break in the conversation. She also usually understands how to handle them better than does the guest.

Pass bread to the left of those needing it.

Refill tumblers with water.

Remove the timbale plates from the right, leaving the service plate.

SERVING THE FILLETS OF BEEF AND POTATOES

Bring to the side-table the hot plates for the fillets of beef, then, taking a plate in the left hand and commencing on the left of the hostess, take up the service plate and set the hot plate in its place. When all are thus provided with hot plates, bring in the fillets of beef with sauce on a platter on the flat of the hand, set a spoon

May-Day Luncheon Table (Dessert Service). *Page* 66.

upon the dish, and, passing to the right of each, serve the fillets.

Return to the pantry for the dish of potatoes, and serve these in the same manner. This dish, being smaller than the platter of meat, if preferred, may be carried on the tray.

Thus far the meal has been served after the Russian fashion. From now on, through the meal, the English fashion will be followed.

SERVING THE SALAD

Set a silver or china tray before the hostess. Upon this set a bowl of lettuce, carefully washed and dried, the salad fork and spoon, bottles of oil and vinegar, a dish of salt, and another of paprika. While the salad is being dressed, bring in the cold salad plates. Take one in each hand, set one down before the hostess, and, when a portion of salad has been placed upon it, take this up and set down the other plate. Place the plate of salad before the first at the right of the hostess. Now take another plate from the sideboard, take up the second prepared plate, replacing it with the one in the other hand, and set it before the second in order. When all are served, bring in the

cheese balls, on a plate covered with a paper doily, and the pulled bread, together on the tray, and pass to the left, that each may help herself.

When this course is finished, remove the salad tray, and salt and pepper cups or shakers that may be upon the table, then one at a time, or one in each hand, the salad plates.

SERVING THE SWEET COURSE

Remove the crumbs. Use a plate and napkin for a bare table, and the pan and knife for a draped table. Set the dish of parfait before the hostess, with the slicer at the right. Return to the sideboard for two plates; put one before the hostess, and, when she has disposed the ice upon it, replace it with the other plate, and set the plate of cream before the guest at the left of the hostess. Repeat until all are served. Pass the plate of cake to the left, that each may help herself. Remove these plates, one in each hand. Bring in the finger-bowls on fancy plates, with doilies between, one in each hand. Set these down from the right. Pass the bonbons to the left, that each may help herself. The bonbons being eaten, take out these plates, one in each

After-Dinner Coffee Service for Library. *Page* 67.

After-Dinner Coffee Service for Table or Library. *Page* 67.

hand, and bring in two coffee cups on a tray. Set these down from the right. When all are served, return with sugar and cream or sugar alone, on the tray, and pass to the left, that those who wish may help themselves.

COFFEE SERVED IN LIBRARY

The coffee is often served in the library or reception-room. The waitress may bring it in, in after-dinner cups on a tray, and return for the sugar; or the after-dinner coffee service — coffee pot with cups and sugar bowl (no creamer) — may be brought in on a larger tray, and set down on a table, at which the hostess seats herself to pour the coffee. The maid passes the cups on a tray, and afterwards passes the sugar. She remains to gather up the cups and remove all traces of the service.

CRÊME DE MENTHE SERVED IN LIBRARY

At a luncheon party, when coffee is served at the table, crême de menthe is occasionally passed after the guests are seated in the library. Tiny cordial glasses are partially filled with fine-shaved ice and over this is poured a tablespoon-

ful of sugar syrup mixed with crême de menthe cordial. These are set on very small doily-covered plates, an after-dinner coffee spoon beside each glass. The plates are passed, two at a time, on a tray.

In English and compromise style of service the waitress stands at the left of the host or hostess when setting down a plate or taking up a plate, or when receiving upon a tray a plate or other article prepared for serving.

Whether the host (or hostess) or the waitress set the plate or cup (coffee or tea) made ready for serving upon the tray is a matter to be decided by each individual host. We are however inclined to think that it should be done by the waitress. When no tray is used the waitress lifts the plate. Why change because a small tray is in one hand?

Coffee Service at Luncheon Table, Russian Style. *Page* 67.

Tea Service. *Page* 70.

CHAPTER IX

SERVING AFTERNOON TEA

In most houses, where a butler or parlor maid is employed, and in many houses where a cook and waitress make up the staff of employees, afternoon tea is a simple and every-day occurrence. Occasionally no one outside the family may happen in, but tea is served just the same. Tiny sweet wafers or cakes or plain bread-and-butter sandwiches with tea are usually all that is provided at this hour; still there are hostesses who vary the items from day to day, or occasionally. Hot bouillon with bread sticks or buttered rolls, hot toasted muffins or cassava cakes, nut, cress, or fanciful, sweet sandwiches, and a dish of bonbons are among the tidbits served in some houses. The cook assists in the preparation of some of these articles, but the waitress, no butler being employed, is responsible for the freshness of the tea, the temperature of the bouillon, tea, and hot muffins.

For carrying out the hospitality expressed in this custom, a nest of tea-tables and a "curate" or English basket-tray are of great convenience. These articles are very light and sometimes exceptionally pretty; the tables are often of highly polished mahogany and inlaid with pearl. The basket-tray ("curate") consists of a tripod to which three hoops are fastened one above another, and some distance apart; into each of the hoops is set a plate holding the articles to be served. The framework is of mahogany, bamboo, or other light wood, and the whole is carried about the room by a handle at the top. The other accessories to afternoon tea are:

1. Tea cloths for the tables.
2. Small fringed napkins for the guests.
3. Doilies for the bread and cake trays or baskets.
4. A small tray covered with a doily for the waitress.
5. A tray holding two or three small tea cups and saucers, teaspoons of small size, small sugar bowl with sugar and tongs, small cream pitcher of cream, and a pretty dish holding thin slices of lemon.
6. A teapot of fresh-made tea, or a tea-

Salpicon of Fruit, Waldorf-Astoria Style.
Page 81.

English Basket Tray, or
"Curate." *Page* 70.

pot of boiling water, a tea caddy with tea, spoon for the caddy, a silver tea ball or a china percolater, and a teakettle filled with fresh boiling water.

7. A bouillon urn.
8. Bouillon cups.
9. Bouillon spoons.

Shortly after three o'clock the ever prompt waitress has the tea-tray with its glistening china and silver and the basket-tray of edibles in readiness; the teakettle is singing over the low-turned jet of the gas range and the waitress herself is in immaculate trim from the tiny cap on her neatly brushed hair to the soft-soled shoes on her feet.

She may or may not answer the bell and admit such callers as come; this depends upon the number of employees.

After the hostess has greeted one or more guests, the waitress sets a pot of tea to brew, noiselessly brings in one of the larger tables from the "nest," and sets it in an inconspicuous place in the drawing-room. Upon this she disposes such articles as will crowd the table of her mistress. Here also she sets the bouillon urn, with cups and spoons, when bouillon is pro-

vided. The outer and handsomest table of the nest she now sets before the hostess, spreads a cloth over it, and brings in the tea-tray to set down upon it. She now returns for the pot of tea, which was set to brew, and her tray. After a cup of tea is poured she passes it on her tray, with two or three napkins beside the cup, to the one for whom it is prepared, then brings in the basket-tray of edibles, and passes this and other cups of tea or bouillon as desired. In the meantime she keeps a sharp lookout and removes cups or replenishes them with tea as is needed. Or, she passes cream and sugar or slices of lemon, takes out the spent teapot, and brings in a fresh supply of tea or slices of lemon, etc. All this sounds arduous, but in reality, in houses where the maids are limited in number the callers of an afternoon are not numerically strong, and a sister, daughter, or friend of the hostess is usually present to help out.

Butter Moulds and Shapes of Butter. *Page* 75.

Nest of Five O'Clock Tea Tables. *Page* 70.

CHAPTER X

PREPARING AND SERVING BUTTER

BUTTER is served at breakfast, luncheon, and supper, but not at a formal dinner. If the luncheon take the form of a formal luncheon party, the small butter plate is thought preferable to the bread-and-butter plate, which is more Bohemian in character. Often neither appears. At a formal dinner, the menu of which abounds in rich sauces, butter is regarded as a superfluity, since each dish is supposed to be perfect as it is, or with the accessories provided as accompaniment.

At a family dinner, especially if children, for whom sauces are not desired, are given a place at table, butter should be in readiness for use on the sideboard. The sideboard, rather than the serving or side table, seems to be the natural place for the disposition of this article, as here hot dishes, the vicinity of which would be prejudicial to the appearance of butter, do not appear.

The appearance of the butter and the temperature at which it is served may seem very trifling matters, perhaps; but it is in the painstaking attention to just such little details as these that the true capability of a waitress is manifested.

Occasionally there are homes to which table butter is sent that has been worked at the time of churning into tiny half-ounce cakes, just large enough for a single service. By this means, if the butter be carefully manipulated during the washing and salting, the original, granular consistency of the substance is retained. This consistency is always looked for by those who are conversant with the quality of good butter. But, when the butter for table use is sent to the house in a firkin or box, — as is usually the case, — then the waitress needs to exercise great care in "working over" the butter, to manipulate it as little as possible, that the desirable texture be not lost. Let her remember to handle it just as little as possible, and never with anything but properly prepared wooden utensils reserved for this purpose.

As some little time is required to get the nec-

essary spoon, bowl, butter hands, and moulds in suitable condition to use, it will be well to take some favorable opportunity, and make a business of preparing, at one time, the butter for several days. It should then be set away, carefully covered, in the compartment of the refrigerator that is reserved for butter, cream, and milk.

TO SHAPE BUTTER

First of all put the moulds, butter hands, or whatever articles are to be used, into a wooden bowl filled with boiling water, and let stand about half an hour, replenishing the water as needed, to keep the same at a high temperature. Then empty the bowl of water, and refill with cold water, adding ice at the last, if the weather be warm. When the utensils are thoroughly chilled, put the butter into the bowl of cold water, and with the spoon work it, until it be of a consistency to shape, but not a moment longer. To shape into balls, cut off a level tablespoonful, and roll between the butter hands and drop on to a cold plate, keeping each ball separate. Chill before piling into a butter dish. Be careful to dip the moulds, paddles, or

"hands" into the cold water after each shaping of butter.

At those meals where butter is served, two minutes before announcing the meal, with a silver pick put a butter ball on each plate, and set a dish with a reserve supply and a butter pick upon the sideboard. Butter dishes are made with a reservoir below the butter for bits of ice. With this arrangement, when a second serving is required, the waitress needs to take care to drain the water from the melting ice before the dish is passed.

Individual moulds, also moulds to shape a half or quarter pound of butter, are shown in the illustration. The manner of use is the same in both cases. Invert the mould, and let the stamp drop to the bottom of the mould. Then fill the mould with butter, turn it over, and with the stamp press out the butter on to a chilled plate. Let the butter chill thoroughly before using. A quarter or half pound cake of butter is served with a knife. The waitress may cut and serve, the butter dish resting meanwhile on a tray, or she may pass it to the left of the person to be served, who may then cut the butter and place it upon the special plate pro-

vided for this purpose. A dish of butter may be garnished with two or three fresh clover leaves and blossoms, or with a sprig or two of cress or parsley, or with nasturtium leaves and blossoms.

CHAPTER XI

PREPARING AND SERVING FRESH FRUIT

THE preparation of uncooked fruit for the table is usually classed with the duties of a butler, and thus is one of the things which a waitress is liable to be called upon to do. Certainly it is dainty work, in which she can take much pleasure. A few leaves inserted here and there between the fruit placed on the breakfast-table give an artistic touch that will be appreciated. Peach, apple, pear, cherry, strawberry, currant, and grape leaves can often be procured for use with these respective fruits. The leaves of the mountain laurel or of rhododendrons will keep for weeks in water that is changed daily, and their glossy surface improves the looks of any dish of fruit, but especially that of oranges and bananas.

Choice strawberries that do not require washing, but simply a gentle wiping with a soft brush, should be left unhulled. Small fruits and berries

Grape Fruit with Macedoine of Fruits. *Page* 80.

Watermelon served without Rind. *Page* 82.

are injured by keeping in the refrigerator, and if on hand the night before, for service at breakfast, should be kept in a large open dish, that fresh air may circulate about the fruit. To prepare berries for the table, handle as lightly as possible. While looking them over, do not hold two or three in the hand at one time. Look at each one singly and set it aside. To free from sand, let water, from the faucet run through the berries in a colander; let stand to drain, and serve at once. Wash all varieties of berries after hulling or looking over; they cannot be handled after being wet. Finger-bowls are passed after a service of fruit.

PREPARING GRAPE FRUIT

For Breakfast

Cut the grape fruit in halves across the grain, to form two portions. With a thin, sharp-pointed knife, — a penknife is the best, — cut around the pulp in each little section of the fruit, so that each triangular section of pulp can be freed from the surrounding membrane and lifted out with an orange spoon or fork. Also cut the membrane, separating the sections and

the core from the skin, and remove all the membrane and core in one piece. Set the halves of fruit on plates with a small lace-paper doily between the fruit and plate. A spoonful of powdered sugar and sherry wine or Jamaica rum, or the sugar alone, is disposed in the centre, or, no addition is made to the fruit, according to the taste of those served.

GRAPE FRUIT, WITH MACEDOINE OF FRUITS

For a First Course at Luncheon

Prepare the grape fruit as for serving at breakfast, then for each half of grape fruit have ready about a tablespoonful of prepared fruit. A mixture of pineapple, fresh or canned, orange, and maraschino cherries is good. Brandied peaches may be used, when at hand, as also fresh white grapes, seeded and skinned. Mix the fruit, cut in small pieces, with liquid from the cherry bottle, sugar, or sugar syrup, and use to fill the open place in the centre. Decorate with maraschino cherries cut in quarters. For a change, omit the macedoine, and, just at serving, put a tablespoonful of sifted powdered sugar in the centre of each half fruit, and decorate

with pieces of cherry, as before. Grape fruit is also used as a salad with lettuce and French dressing.

SALPICON OF FRUIT, WALDORF-ASTORIA STYLE

Make such a selection of fruits as is desired. Triangular pieces of pulp cut from halves of grape fruit, maraschino cherries, bits of pine-apple, fresh strawberries cut in halves, brandied peaches cut in pieces, orange pulp, and slices of banana afford a choice. Chill thoroughly, then sprinkle lightly with sugar, and dispose in champagne glasses, set in larger glasses (on tall stems) filled with shaved ice. Serve as a first course at dinner or luncheon. These furnish a particularly pretty table decoration.

The pulp and juice of grape fruit daintily taken from the shell, that each piece may be in perfect shape, are often served in sherbet glasses, either with or without powdered sugar, as a first course at luncheon or dinner. For variation a tablespoonful of sherry or two maraschino cherries with a little of the syrup from the cherry bottle may be added.

SERVING WATERMELON WITHOUT RIND

Let the melon stand on ice several hours before serving; have the plates chilled also. Secure a section about four inches thick from the centre of the melon by cutting off from both ends. To serve more than eight, cut the melon, to give two sections of this thickness; cut these sections, to leave the green portion in one piece and the edible portion — a round of pink melon pulp — in another. Place the edible portion on a dish of ample size. To serve this, cut it in triangles in the same manner as a pie.

OTHER WAYS OF SERVING WATERMELON

Cut the melon in halves, crosswise. If it is to be served from the table, trim, if needed, that the half melon may stand firm on the plate, and dispose a few currant or grape leaves around it. To serve, with a tablespoon scoop out the pulp in egg-shaped pieces. Or, cut the melon in halves lengthwise. Scoop out the pulp from both halves in egg-shaped pieces, and use to fill one half the melon-rind. Garnish the plate with green leaves. The pink pulp of the chilled melon may also be taken out with a French

Watermelon served from Half Melon. *Page* 82.

potato-ball scoop in the shape of balls. Serve these in sherbet cups. Melon should always be thoroughly chilled.

SERVING MUSKMELONS

Have the melons thoroughly chilled. Wash the outside, wipe dry, cut in halves, and remove the seeds and stringy portion. Set the half melons on small plates covered with paper doilies. Pass sugar, salt, pepper, or cinnamon, as is desired. Bits of ice are occasionally placed in the hollow centre of the melon, but these are in the way during eating, and also detract from the flavor of the melon.

CHAPTER XII

PREPARING RAW OYSTERS AND CLAMS ON SHELLS OR IN COCKTAILS

Scrub the shells thoroughly, using a brush, rinse, and wipe dry. Now, if there be a "handy" man around the house, induce him to open the shells for you; in an emergency you *can* do it yourself. Push a thin flat knife under the flat upper shell, cut the adductor muscle that holds the shells together, and take off the upper shell; with a soft bit of clean cloth wipe off any sand on the edge of the shell; clean the upper shells if needed, and put them back in place, or set the oysters in a pan, and cover this, to keep the oysters from drying off on top. Let them chill on ice. Make ready shaved ice to fill the requisite number of plates. Just before announcing dinner, put ice on the oyster plates, fit five or six of the deep shells on each plate of ice, and put a quarter of a lemon or a cocktail

Celery, Club House Style. *Page* 90.

Oyster Cocktail. Oyster Cocktail Set.

Page 84.

glass with cocktail liquid in the centre of the plate. Set in place and announce the dinner. Or, set the oysters in place after the guests are seated. If the waitress be serving the dinner without assistants, the oysters should be in place when dinner is announced, or some of the guests will have to wait too long for the brown-bread sandwiches and pepper and salt to complete the dish. Little-neck clams are prepared in the same way.

COCKTAIL MIXTURE FOR RAW OYSTERS OR CLAMS

Mix one teaspoonful of grated horseradish, six or eight drops of tabasco sauce, half a tablespoonful of Worcestershire sauce, a tablespoonful of tomato catsup, one fourth a teaspoonful of salt, and the juice of half a lemon. This mixture may be poured over the oysters in the cocktail glass, or the oysters on the deep shell may be taken up with the fork and dipped into the mixture turned into cocktail glasses set in the centre of the oyster plate. In the illustration two styles of cocktail sets are shown; in one the outer dish holds the sandwiches, the middle dish, crushed ice and the cocktail cup itself.

Either of these sets are used with propriety for fruit cocktails. The quantity of mixture given above is for four cocktails or services. The proportions of the various ingredients are subject to variations, to suit different tastes.

FRESH MUSHROOM COCKTAIL

Allow six fresh mushroom caps (about an inch and a quarter in diameter) for each service. Peel the caps and let simmer in boiling broth about fifteen minutes. Season and chill. Set cocktail glasses, each containing three or four tablespoonfuls of choice tomato catsup, on small plates; on each dispose three or four heart leaves of lettuce, a mushroom on each leaf, and one on the catsup. Serve as an appetizer at luncheon or dinner. Three or four crackers or small bread-and-butter sandwiches, on a separate plate, should be set at the upper right hand of each cover. Salt, paprika, horseradish or lemon juice may be added to the catsup. With an oyster fork the mushrooms and lettuce are dipped in the catsup and eaten. Choice pieces of fish, lobster, crabflakes or shrimp may replace the mushrooms.

CHAPTER XIII

PREPARING AND DRESSING SALAD PLANTS

OUTSIDE of the commonest duties of her profession there is no one subject on which a waitress needs to perfect herself with more care than that which relates to the cleansing and care of salad plants, the making of salad dressing, and the dressing of salads. The mixing of a mayonnaise dressing is a mechanical operation, and should be mastered at the first trial. A perfect emulsion of oil and acid is to be secured by means of egg yolks. The old way of mixing the ingredients with the eggs — the addition of the oil to the egg, drop by drop, was tedious, and without great care it often resulted in failure. By the new method, given in this chapter, success is assured, and the process is materially shortened. Formerly no acid was used until considerable oil, added drop by drop, had been beaten into the condiments and egg yolks; by

the new method all the acid to be used is first stirred into the well-beaten yolks and condiments; then into this larger quantity of material the oil may be added by the teaspoonful, and later on by the tablespoonful. A Dover egg-beater of small size (tumbler beater) is used at first, but after a little while the beater of ordinary size works to better advantage.

CRISPNESS AND CLEANLINESS FIRST ESSENTIALS

Plants eaten uncooked, as celery, endive, and lettuce, are not easily penetrated by the digestive fluids unless they be fresh and crisp. A wilted salad plant is most unwholesome. Vigorous and healthy plants are often infested with tiny insects of the same color as the plant itself, and only the most exact and painstaking care will remove them from the tender leaves. A hasty plunge in cold water is not enough. Each several leaf needs careful attention and examination. If salad plants cannot be made crisp, or if doubt as to their absolute cleanliness exists, discard them. Lettuce and celery may be freshened by setting them in ice-water.

Tomato Salad with Horseradish Dressing. *Page* 96.
Carafe and Glass for Night Use. (*See page* 148.)

Tomato Salad, Du Barry Style. *Page* 97.

CLEANSING AND PREPARATION OF LETTUCE, TOMATOES, CELERY, ETC.

Lettuce

1. Cut off the root and coarse or ragged outer leaves.
2. Wash each leaf singly by rinsing up and down in cold water, changing the water often.
3. Let the leaves, if wilted, stand in cold water to freshen.
4. Shake them in a wire basket, a colander, or a cheese-cloth bag.
5. Set them aside in a cold place until nearly time to serve.
6. Wipe each leaf, without bruising or crushing, with a soft cloth.
7. Mix with dressing and send at once to the table.

Peel tomatoes, cut out the hard centres round the stems, and set them near the ice, to become chilled.

Cleansing and Preparation of Celery

The best celery heads are not fastened together with nails, but are tied with straw. This leaves the roots in good condition for serving.

The roots are tender, and, though close-grained, are free from coarse fibres. When dressed "club-house fashion," the root is retained. To dress celery in this style, remove the coarse outer stalks, cut off the ends of such remaining stalks as are mostly fibrous down to the more solid portion, and trim the root neatly, discarding the outside discolored by exposure to the air. Cut through the centre of the head and the root. If the halves are large, cut each in the centre, thus dividing the whole head into quarters. Wash in plenty of cold water, holding lengthwise under the faucet when convenient. Crisp in the same manner as lettuce, drain, and wipe dry. When the root is not served, cut it off close to the stalks, separate the stalks carefully, wash, crisp, and dry as before. When salad plants are brought from the market, keep from the air in a closed vessel or tightly wrapped in paper. To avoid a rusty appearance, — especially in the case of celery, — postpone the use of water until a short time before serving. Though celery served as an appetizer or in salads be carefully trimmed, the remnants should not be regarded as waste. All sound leaves and stalks are a valuable acquisition to the larder.

Potato Salad. *Page* 98.

Tomato Salad, Poinsettia Style. *Page* 97.

PREPARATION OF COOKED MEAT, VEGETABLES, ETC.

1. Cut cooked meat, freed from fat and gristle, and vegetables into pieces of uniform size and shape.

2. Season with French dressing and set aside to become "marinated" and chilled.

3. Drain (to avoid liquifying the mayonnaise) and mix with mayonnaise dressing, then dispose on a bed of green vegetables or otherwise.

Salads are very good or very bad. There is no half-way ground in this matter. It is impossible to set down the exact proportions and quantities of oil, acid, and condiments needed to dress any salad, nor is it possible to prescribe an exact method of mixing the various ingredients. A "pianissimo touch" of onion is a grateful addition to most salads, and is a positive necessity in some salads, as those made of cooked beans and potatoes.

Cold potatoes swimming in oil are far from palatable or hygienic, and such a combination can lay no claim to the name of salad. Potatoes, without flavor themselves, can be made into a good salad, because they can be made a medium

of carrying other flavors. Onion is as necessary to a successful potato salad as is oil and acid, nor must salt be lacking. Potatoes have an affinity for salt and onion, and oil also, judging by the quantity they can be made to take up. Coarse pieces of crude, uncooked onion or cruder garlic will not do. For a small quantity of salad, rubbing over the bowl with the crushed half of a clove of garlic will give flavor enough to inoculate the whole. A slight grating of mild Spanish onion or a tablespoonful or two of fine-chopped chives will also prove quite sufficient. But think not to make a satisfactory potato salad without calling into requisition some member of this useful family.

We speak of "tossing up" a salad. This would seem to indicate that a salad is put together quickly; but there are salads and salads, and the time to be expended on the mixing of them must be gauged by the knowledge of the salad maker. If she have not a mental picture, and palate picture as well, of what the finished product should be, the salad cannot fail to be other than disappointing. Of course, one may have moments of inspiration, when the understanding is so quickened that a salad of unsur-

Carafe, Ice Bowl, etc. *Page* 100.

passed merit is evolved. Still, every-day, prosaic people cannot trust to inspiration, but need to consider and weigh with care the composition and qualities of the articles to be dressed. Potato needs to be turned over and over again in the dressing, until one's stock of patience is well-nigh exhausted. Then, and not till then, may it be set aside to become thoroughly impregnated with the seasonings and oil, — "to ripen," as it were.

Not after the same fashion can we treat the ingredients of a celery and apple salad. By long standing in the dressing the celery wilts, which, to be at its best, must not have parted with its pristine crispness. Nor will it take up a tithe of the dressing prepared for an equal bulk of potato; yet it needs to be dressed — "fatigued," the French say — with care and discrimination. A judicious pressure must be brought to bear upon its unabsorbent texture, to force it to take up a modicum of those elements which it lacks, to make a complete dish. Often the more clinging nature of the sauce mayonnaise commends it to favor, when celery is to be dressed for other than a dinner salad.

FRENCH DRESSING

General Formula

½ a teaspoonful of salt.
¼ a teaspoonful or less of pepper.
6 tablespoonfuls of oil.
2 to 6 tablespoonfuls of vinegar.

Mix the salt and pepper with the oil; beat in the vinegar gradually, beating until an emulsion is formed. Then pour the dressing over the prepared materials, and turn them over and over until the dressing has been evenly mixed throughout. No dressing should remain in the bottom of the bowl, but the leaves or other articles dressed should be glossy with oil. If they look dry, mix more dressing, and add in the same manner as before. The quantity of acid used depends upon the article dressed and the dish with which it is to be served. More acid would be indicated if the salad is to be served with a rich oily roast, as pork or turkey, than with game, which is proverbially dry and lean. Three or four half-inch squares of bread may be placed in the bottom of the salad bowl to absorb any surplus dressing.

Mat of Autumn Leaves and Stalks of Grain. *Page* 102.

Fruit Centerpiece, with Mat of Sumac Leaves. *Page* 102.

MAYONNAISE DRESSING

A few grains of cayenne or paprika.
½ a teaspoonful of salt.
The yolks of two raw eggs.
1 pint of olive oil.
2 tablespoonfuls of lemon juice.
2 tablespoonfuls of vinegar.
1 teaspoonful of powdered sugar and ½ a teaspoonful of mustard if desired.

Mix the salt and paprika, and add the yolks of egg, *which should be fresh;* beat until the yolks are well thickened, then gradually beat in the lemon juice and vinegar. Put a Dover egg-beater into the mixture and beat in the oil a teaspoonful at a time; beat thoroughly between each addition of oil. Add more seasoning if needed, cover with an earthen dish, and let stand in a cool place until time of serving. If sugar or mustard, one or both, be desired, add to the salt and pepper. For other recipes of salad dressings, see "Practical Cooking and Serving" and "Salads, Sandwiches, and Chafing-Dish Dainties" by the author.

SERVING OF SALADS

To determine the place of a salad in a meal, note its nature and why it is served. Fish

served with rich sauces needs a mild acid and a dilutant, to tone down the richness. The same is true with the roast and game. Then a crisp, succulent vegetable with the simple French dressing would render the fish and meat course complete, and a rich heavy salad would be quite out of place.

For æsthetic reasons cucumbers or tomatoes, preferably cucumbers, are the choice with fish, while cress, celery, endive, escarole, chicory, or one of the varieties of lettuce, or celery, or cress, with apple, orange, or pineapple, is to be preferred with the roast or game. A mayonnaise of cauliflower, tomatoes, or asparagus is often served as an entrée or a course by itself. A cucumber salad with the fish course does not preclude the serving of a second salad; but after serving a salad with game no salad, as a fruit salad, should thereafter appear in the menu. Celery with mayonnaise dressing accompanies wild duck and birds with dark flesh. Lettuce, or lettuce and tomatoes with French dressing, are preferred with quail, broiled chicken, or game with light meat; while cabbage with mayonnaise dressing to which whipped cream has been added is the choice when oysters are served.

Fruit with Grain. *Page* 102.

Centerpiece for Long Table.
Long Pumpkin Basket with Fruit, Dried Clematis, and Pressed Raspberry Leaves. *Page* 102.

THREE NOVEL SALADS

Tomato Salad, Du Barry Style

Peel a tomato for each person to be served. Cut out a piece around the stem of each, and scoop out a portion of the pulp. Sprinkle inside with salt, and set upside down in the refrigerator. When ready to serve, fill the open spaces with cold, cooked cauliflower and set on heart leaves of lettuce. Put a spoonful of mayonnaise on each, and serve at once.

Tomato Salad, Poinsettia Style

Select round, smooth tomatoes. Take one in the hand, keeping the stem end down. A close examination will show light lines running underneath the skin from the centre outwards. These separate the tomato into sections, each of which contains seeds. Cut through the skin along these lines from the centre to about an inch from the stem end, then cut through the pulp underneath to the depth of one fourth an inch. With a sharp-pointed French knife peel each section of skin from the pulp below, then lift the pulp in triangular sections about one

fourth an inch thick. These, if cut properly, will be of the same shape and size as the sections of skin, and each will form a circle resembling the petals of a flower. Let chill thoroughly in the refrigerator. Then, when ready to serve, cut out the hard centre at the stem end without injury to the shape of the flower. Season with salt and pepper; fill the open space beneath with mayonnaise, and set the tomato on an individual plate. Put heart leaves of lettuce around the outer row of petals, bending them over the lettuce. Turn back the second row of petals, and fill the centre with mayonnaise. Serve as a salad course at luncheon or dinner.

Potato Salad

Chop very fine half a small, young, and mild onion and half a green pepper-pod. These should be as fine as if they had been grated. Cut six cold, boiled potatoes into small cubes of the same size (less than half an inch in diameter). Mix the potato, pepper, and onion with five or six tablespoonfuls of oil. Mix very thoroughly, turning the potato over and over and adding more oil, if needed, to make each piece of potato glisten with oil. Shake in a

Centerpiece for Spring Luncheon. *Page* 103.

teaspoonful of salt and a dash or two of paprika, while mixing in the oil. Then add three or four tablespoonfuls of vinegar, one tablespoonful at a time, mixing in each before the next is added. Rub the salad bowl with the cut side of a clove of garlic. Put in the salad, shaping it into a firm mound. Set this aside in the refrigerator for an hour or longer. Then cover or mask with mayonnaise dressing. With capers or sliced olives divide the mound into six sections. Fill in these with sifted yolks (cooked), chopped whites of eggs, and chopped beets. Decorate the sections in contrasting colors. Set a tuft of lettuce hearts in the top, and garnish the edge with tiny gherkins, cut in very thin slices nearly to the stem end, and spread to represent fans.

CHAPTER XIV

FOUR SIMPLE ITEMS PERTAINING TO GOOD SERVICE

ICE AND DRINKING WATER

As freezing does not kill harmful germs that may be present in ice, many people object to the use of ice in drinking water and prefer chilled water. Bottled waters, also boiled or distilled water stored in tightly corked bottles, are easily chilled when placed in contact with ice. To avoid waste of ice, boiled water should stand until cool before storing in a refrigerator. When ice is used, it should be broken in small pieces no larger than a hickory nut. A perforated bowl set in a deep plate holds the ice while the dinner is in progress. This is set upon the sideboard. In serving the meal after the English fashion carafes of water are provided for each two or three people at table. These stand between the covers, near the plate line. With one maid let the glasses be filled before the

Centerpiece for Early Autumn Luncheon.
Pine Cones, etc. *Page* 103.

Grapes, Apples, and Indian Corn, with Autumn Leaves.
Page 103.

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family or guests are seated, then, as they need replenishing, the maid will bring the ice bowl and plate with a spoon on a tray (if water has dripped through into the plate, empty this into a dish kept on the sideboard for the purpose), and put ice into the glasses without removing them from the table. Then one wishing water helps himself from the carafe. Small tumbler plates are provided, — the imported ones are often very quaint, — which keep the moisture on the outside of the glass from the tablecloth. With many attendants and Russian service the tumblers are not filled until after the guests are seated. Then the oysters are set in place by one attendant, another follows with the sandwiches, pepper, etc., on a tray, and a third follows with the ice bowl and carafe of water, while the fourth pours sauterne.

TABLE DECORATION

A waitress who is fond of flowers will certainly enjoy arranging them for the table or house and be glad when this duty is relegated to her. A table laid and served after the English fashion admits of little space for floral decoration. Indeed, unless the table be at least five

feet in diameter or breadth, space is not possible for more than a single branch of blossoms, or perhaps two or three stalks, as of iris, in a tall slender vase. A small pot of ferns in a low fern dish cannot be used conveniently on a table less than five feet in diameter.

When the meals are served Russian fashion, the table top may be divided between "the covers" and the floral decorations; thus, after sixteen or seventeen inches are reserved for "the covers," the whole centre, large or small, may be used for decorative purposes. The simplest device for a round table consists of ferns radiating from a bowl in which are massed a profusion of some one or two blossoms. The flowers may be wired and pushed down into moist sand, or, with a greater abundance, they may stand in water. Stems of grain in variety, as wheat, oats, etc., combine well with autumn fruits for autumn dinners. Indian corn in varied colors, hop vines, clematis after seeding, blackberry and sumac leaves, after turning in the fall, scarlet dogwood berries, and branches of chestnut burrs are all available in late summer or early fall, in country places; but these are too heavy to use in profusion except on a gala

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Racks to keep Toast Crisp. *Page* 106.

Cream Cheese with Bar-le-duc Currants, Flower Fashion. *Page* 108.

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occasion. Ground pine, holly, mistletoe, partridge-berry vines, and poinsettias find place in decorating a table at the Christmas holidays, while apple and other fruit blossoms, tulips, and primroses in early spring, are succeeded by sweet peas and roses in June, and poppies with grasses or grain in July. Let each flower used look as if growing; select the utensil which is to hold it, or the method in which it is to be used, with this idea in view. For daily use a few flowers carefully arranged are preferable to a mass of blooms no matter how tastefully handled.

CARE OF CUT FLOWERS

Flowers may be kept for some special occasion in a refrigerator, but they do not retain their beauty long after such treatment. The water in which flowers are kept should be renewed twice a day, or at least once each day. Cutting off an inch from the stems is probably of advantage.

ATTENDANCE AT STREET DOOR

The well-trained waitress is prompt to answer calls at the door. In the early morning a fresh

apron may occasionally be needed, in order that she may be immaculate, but this should be in readiness beforehand, that it may be quickly donned and no one kept waiting. A neatly polished tray will need no "looking up." It will stand in its proper place ready for her hand as she passes by the table on her way to the door.

Bread cut for Breakfast, Dinner, etc. *Page* 105.

Cassava Cakes in Original Package and Toasted for Serving. *Page* 106.

CHAPTER XV

CUTTING BREAD AND COLD MEAT, SERVICE OF CHEESE

UTENSILS NEEDED

Hard-wood board for bread.
" " " " meat.
Thin, sharp knives for meat.
" " knife, or a saw knife, for bread.
Steel fork for holding meat.

Cut the bread for breakfast, luncheon, and supper in thin slices of uniform thickness; three eighths of an inch is the most satisfactory thickness.

Bread for dinner is cut in thick slices; if the loaf be square the slices are divided into two or four pieces. The pieces should be about three by four inches. Slices cut from a French loaf are not divided. The crust is not removed. Bread for sandwiches is cut as for breakfast. For picnic basket or box for traveling, fanciful shapes are not desirable. As novelties in the

service of bread we give ribbon bread and cassava cakes.

RIBBON BREAD

(To serve with oysters, salads, or at five o'clock tea or a card party)

Cut Boston brown bread and white bread into slices of uniform thickness. Spread a slice of white bread thick with butter, and press upon it a slice of brown bread also spread with butter. Spread this with butter, and upon it press a slice of buttered white bread. Use in all five or six slices of bread, having the colors alternate. Trim off the crusts, and slice as ordinary bread.

TOASTED CASSAVA BREAD

Spread the cakes light with butter on both sides, then toast as bread. When delicately browned, serve at once in the folds of a hot napkin. These cakes are particularly appropriate for afternoon tea. They sell for about twenty-five cents per box. A box contains two dozen cakes. At the close of a dinner or luncheon, cassava cakes may be served with cheese. Prepare as above, or spread with butter and grated

cheese, and set into a hot oven long enough to melt the cheese.

CUTTING COLD MEAT

Cut cold meat across the grain. Make the slices no thicker than is needed to hold the fibres together. Retain a narrow edge of fat on slices of roast beef, baked or boiled ham, and baked fresh pork. All cold joints and fowls are sliced in the same manner as they would be carved if hot.

SERVICE OF CHEESE

Cheese is served before the sweet dish with a salad, or sometimes with crackers immediately following the sweet dish. To prepare an Edam or pineapple cheese for the table, cut off the top neatly, retain this to fit tightly back in place when set aside, to keep the cheese from drying. Wrap the cheese in a napkin, or at least set it into a folded napkin that comes up around the cheese. The outside of a cheese, especially in warm weather, is liable to be oily, but when partially covered with a napkin one may help himself to cheese without soiling the fingers. At the first service of a whole cheese,

the silver scoop cannot be set into the cheese; lay it on the tray in front of the cheese with the handle towards the hand of the one served. American dairy cheese is usually cut in small, uniform pieces and served upon a plate covered with a lace paper. Camembert and Philadelphia cream cheeses are served whole or cut in small pieces on a plate covered with lace paper.

CREAM CHEESE WITH BAR-LE-DUC CURRANTS, FLOWER FASHION

To serve Eight

(Serve with crackers or cassava bread as a last course at luncheon)

Dispose crisp heart leaves of lettuce, carefully cleansed and dried, in a circle on a serving dish, to simulate the calyx of a flower. Press one or two cream cheeses through a ricer onto the inner and stem ends of the lettuce, forming a wreath of the cheese, and fill the centre with red Bar-le-Duc currants. If desired, half a cup of cream, beaten solid with one fourth a teaspoonful of salt, may be mixed with the cheese before it is pressed through the ricer.

CHAPTER XVI

ON CARVING

It is as necessary that the master of the house should understand how to carve well as it is for a young girl to dance in order to secure a husband. — *La Reynière.*

THE fact that meat, poultry, game, fish, etc., are not now so universally carved on the dining-table as formerly argues nothing against the necessity of a knowledge of this subject. Rather, on the contrary, is it the best of reasons in favor of the acquisition of skill in the practice of this art by all women who take up the calling of a waitress.

To be appetizing, meat needs to be cut in thin, even slices. A thick, ragged-looking section of underdone beef, set before one who chooses well-cooked viands in small portions, will take away all pleasure from a meal. If we had not seen joints otherwise served, we should think it needless to say that meat should be carved across the grain rather than with it

The first essential to successful carving is a thin, sharp knife, and the second is a knowledge of the location of bones and joints and the texture of the flesh in relation to its location. Knives of good steel can be made sharp, and with care kept so. One can learn the anatomy of the several joints only by handling meat before and after cooking. Finally, one can become expert in carving only by carving.

CARVING A RIB ROAST (STANDING ROAST)

Let a rib roast rest on the platter on the ends of the rib bones and the piece of backbone attached to them (sometimes the piece of backbone is removed before cooking). This gives browned fat above, below this a ridge of not very tender meat, and beneath this a centre of tender meat resting directly on the ribs below. The roast is to be carved, to give each individual a portion of the browned fat, tender, and less tender meat. Press the fork down into the centre of the meat, to hold it firm, then run the knife between the meat and the rib bones at the thin or flank end, marked 1 and 2 on the illustration. Then, beginning at 3, draw the knife down the whole width of the meat

to the rib bones at 4, taking care to keep as close as possible to the backbone; then, if the whole roast is to be carved, turn the knife and draw it the full width of the roast close to the ribs and along to 1–2, where the work was begun. The whole roast is now free from the bones. Without removing the fork, place the point of the knife in at 3, and cut the meat in thin slices (see dotted lines on illustration), cutting down and through the outer browned fat, the ridge of less tender, and the eye of tender meat. Serve a spoonful of meat juice ("platter gravy") on each service of meat. If but a portion of the roast is to be served (as in small families, where the roast is served for two dinners), do not free the whole roast from the bones. Remove the knife at 4, or after the piece of backbone has been separated from the meat. Then cut, as above, as many slices as are needed; turn the knife, and, beginning at 1, run the point under the slices the whole length of the rib bone, and they are ready to serve. As shown in the illustration, the heavy end of the meat is at the left of the carver. This position answers well when but a portion of the roast is to be cut. When the whole roast

is to be carved, it is preferable to reverse the illustration, having the heavy end of the roast at the right.

CARVING A ROLLED RIB ROAST

A rolled rib roast is the same as the above, except that before cooking the bones are removed, and the meat is rolled and tied in a compact shape. When the joint is sent to the table for carving, the strings are removed, and a fancy skewer inserted to hold the meat in shape. The rolled rib roast is carved so as to present, in each service, the browned fat, tender, and less tender meat, as in the standing roast. The rolled roast rests on the platter on its end, the layer of browned fat encircling it. Put the fork down into the meat through the small open space below the eye of tender meat, and do not remove the same until several slices have been cut. Draw the knife from the back of the meat, from 1 to 2 and 3 towards you, cutting off thin slices from the whole surface. Of course the upper slice will not be served except to one who desires well-cooked meat. Add a little platter gravy to each service.

FILLET OF BEEF

Beginning at the thick end, cut the fillet in thick slices. Cut transversely or directly across, as is preferred. Put a spoonful of mushroom or other sauce above each slice on the plate.

SIRLOIN STEAK

The broad end of the steak is at the right of the carver. Beginning at the upper right-hand corner, cut out the bone. Cut as close as possible, turning the knife, when the end of the bone is reached, to come back on the lower side. Remove the bone to one side of the dish. The sirloin proper (1) is now above and the tenderloin (2) below the space from which the bone was taken. Cut these two portions of the steak into narrow slices, and serve a piece of each on the several plates. The sirloin should be cut from the outer edge of fat towards the edge from which the bone was taken, and the tenderloin from the edge which bordered on the bone towards you. As the flank end of a steak is rarely edible, it should be removed before cooking.

ROUND STEAK

Cut round steak in narrow strips across the grain of the meat, from the outer edge of fat to the opposite side.

LOIN OF VEAL, LAMB, OR MUTTON

Before cooking, have the backbone of the loin cut apart at each rib. Set the joint on the serving dish, to rest on the cleft backbone and with the well-browned skin uppermost. Beginning each time at the top, cut the roast in slices, separating them at the incisions, made before cooking, between the ribs. Serve a rib as a portion.

CROWN OF LAMB OR PORK

When a crown of lamb or pork is made ready for cooking, the ribs of which it is made up must of necessity be cut apart at the backbone. This renders it a dish most easily carved and is one reason for the favor that is accorded it. To serve, simply finish cutting the ribs apart. A rib is a portion. Serve with it some of the vegetable with which the crown is filled.

Sirloin Steak outlined for Carving. *Page* 113.

Carving Loin of Lamb or Veal. *Page* 114.

LEG OF LAMB, MUTTON, OR VENISON

Let the leg rest on the platter with the outer or convex side upward and the small round bone to the left of the carver. Press the carving fork down into the meat at the first joint (the knuckle) above the end of the round bone on the left. Beginning at the top of the central portion of the roast, cut in slices down to the bone until the large bone at the right is reached, then turn the knife and run it along the bone, to loosen the slices.

SADDLE OF MUTTON

Make a cut the whole length of the backbone and close to it; insert the fork at this opening, then cut thin slices the entire length of the saddle. Cut out the tenderloin below, and slice this across the grain in same manner as a beef tenderloin. Serve a slice of meat from the top of the saddle and a bit of tenderloin on each plate. Sometimes a bit of the flank is added to the plate. The slices on the top of the saddle are cut with the grain of the meat; the flank, when served, is cut across the grain.

BEEF HEART AND TONGUE

Braised, Boiled, etc.

Begin at the tip of the heart and cut in thin slices directly crosswise. The pointed end of the heart should lie to the right of the carver. The thick end of the tongue should lie to the right, and the carver should begin at this end and cut thin even slices directly through the tongue.

ROAST PIG

Insert the fork near the centre of the backbone. First remove the head, then the ham and shoulder on one side, then the ham and shoulder on the other side. In each case make a circular cut around the joint. (See lines around the leg and wing joints of the turkey on Plate 42.) Cut thin slices of meat parallel to the backbone, down to the bones, then turn the knife to free the slices from below. Cut, if necessary, to remove dressing. Then remove the fork and carve the hams and shoulders in the same manner as indicated for a leg and shoulder of lamb. In serving, supply each plate with lean and fat meat, also stuffing and apple sauce.

Roast Turkey outlined for Carving. *Page* 117.

Meat Pie outlined for Carving. *Page* 118.

BROILED CHICKEN

In dressing, the chicken is cut down through the backbone, the wings and second joints are unhung, and the breastbone is flattened. To serve, cut through the centre of the breast, then cut each piece in halves crosswise. If the chicken be small, it is simply cut into halves through the breast, thus making two instead of four portions.

ROAST OR BOILED TURKEY OR CHICKEN

Set the turkey or chicken on the platter with the drumsticks to the right of the carver. Insert the carving fork firmly at the highest point of the breastbone (1). First cut off the leg and second joint on the side farthest from you, making a circular cut around the joint; cut off the wing on the same side and in the same way; then remove the leg and second joint (2 to 3) and the wing (4 to 5) on the other side in the same way. Then, without removing the fork, cut thin slices lengthwise the breast, first upon one side and then upon the other. Remove the fork, and separate the second joints from the drumsticks, cutting through at the joint. Serve

light and dark meat, with a little dressing, on each plate.

GALANTINES OF TURKEY, CHICKEN, LITTLE PIG, ETC.

A galantine is most easily carved, and, being solid meat, goes farther than any other meat dish. Carve in thin slices from the right to the left.

WILD DUCK

At a "men's dinner" a whole duck is served each guest. When presented as a game course at a formal dinner, the breast only is served, and this is cut in lengthwise slices, as roast chicken or turkey. Orange sauce is served on the plate, and celery or some other salad on cold plates.

RABBIT, CHICKEN, OR BIRD PIE

Cut the crust directly through the centre in two directions, then cut each quarter section once or twice from centre to circumference, as in case of other pies. A triangle of crust is taken out onto a plate, then a piece of the filling, and a spoonful of gravy is poured over it.

Roast Wild Duck outlined for Carving. *Page* 118.

Middle Portion of Fish outlined for Carving. *Page* 119.

VOL-AU-VENT

The filling of a vol-au-vent is usually quite firm, and it may be sliced from right to left as a galantine. Cut each slice through cover and case. Serve with spoon and fork. A round vol-au-vent might be carved as a pie.

BOILED OR BAKED FISH

A silver knife and fork are indispensable in carving fish, as the use of steel implements occasions a disagreeable flavor. The cooking of large fish whole is not so common as formerly, but the method of carving is the same for a whole fish or the central portion of a fish. From a whole fish the head is first removed, then the knife is run through the flesh along the backbone (3 to 4), cutting as close to it as possible. Now cut the half turned towards you, or the upper half, if the fish rests on its side, into thick slices, thus serving all the fish on one side. Then turn the dish around, or lift the bone, according as the fish is disposed on the platter, and serve the flesh from the other side.

CHAPTER XVII

THE SERVICE OF WINES

FORMERLY at dinner a different variety of wine was poured for each distinct course. At the present time this is rarely seen.

In many houses, where means are unlimited, but one wine — claret — is served throughout the meal. When guests are bidden, often champagne takes the place of the claret.

When two wines are served, choice is made of Burgundy and champagne.

When three wines are desired, pale sherry is served with the soup and champagne from thereon until the dessert, when port and old claret are brought in.

When a different variety of wine is served with each distinct course, the classification is as follows:

With appetizer, sometimes a cocktail, oftener nothing.
With oysters, sauterne.

With the soup, pale sherry.
With the fish, hock or sauterne.
With the entrées, claret or Burgundy.
With the roast, champagne.
With the game, Burgundy.
With cold dishes and hot or cold sweets, champagne.
With dessert or cheese, port wine.
With coffee, liqueurs.

TEMPERATURE AT WHICH WINES SHOULD BE SERVED

The temperature at which wines should be served varies with the wine; champagne and similar wines are at their best when chilled considerably. Sauterne and Rhine wines need to be moderately cool; if too cold or unchilled, the fresh, agreeable flavor is lacking. Claret and Burgundy are best at the temperature of the average living room. Port, sherry, and Madeira lose in flavor and body being chilled.

The following schedule, compiled by an English expert, gives the temperature in degrees, Fahrenheit, at which wines should be when poured into the glasses at the table.

Sherry, 40°F. Sauterne, 50°F. Claret, 65°F. Burgundy, 70°F. Champagne, 35°F. Port, 55°F. Maderia, 65°F.

Wine should not be chilled by putting ice into it; it should be chilled before decanting. To cool champagne, an hour before it is to be served lay the bottles in a cooler or basin, put ice broken into pieces on them, being careful to keep the necks of the bottles free from the ice; then cover the whole with a piece of flannel wet in cold water. Turn the bottles occasionally, to chill uniformly.

Sometimes coarse salt is added with the ice; this will cause the wine to chill more quickly. In about twenty-five minutes, when salt is used, the wine will contain little flakes of ice and is ready for serving. In cooling champagne, no less than in cooling a fruit syrup, we take away from the body and flavor; and, while all champagne is better for slight chilling, none but a very rich, fruity wine should ever be frappéd. Ward McAllister, the famous authority on wines, says: "In serving for one who likes it cold, the wine should be cooled sufficiently to form a bead on the outside of the glass into which it is poured. It is pretty, and the perfection of condition."

Champagne is served from the bottle. Decant claret, Burgundy, and sherry before serving

Standing Rib Roast outlined for Carving. *Page* 110.

Rolled Rib Roast outlined for Carving. *Page* 112.

them; sherry should be decanted and left in a cold place one hour before dinner.

Claret and Burgundy brought from a cool cellar may be changed to a luke-warm temperature by carefully disposing the bottles in warm water or near a fire.

CHAPTER XVIII

MAKING TEA, COFFEE, AND CHOCOLATE

As people advance in life they are inclined to think much of a cup of tea or coffee, and rightfully are very particular as to the manner in which these are prepared. The waitress who wishes to please needs to know the composition of tea and coffee and the effect upon the system of the component parts of each; then, and not till then, can she appreciate the criticisms that are made in her hearing. These beverages have gained wide popularity on account of their moderately stimulating effects, and also for the pleasure which their odor and flavor give. But both contain a compound — tannin — which is an astringent and, also, hardens the albuminous juices found in food, thus retarding digestion, — a condition which brings many ills in its train. The question is, How are we to make these beverages so as to keep their odor, flavor, and mildly stimulating effect without retaining the

astringent tannin? This can be done in large measure, if attention be given to details.

MAKING TEA

Boiling drives off the essential oil and theine of tea, which gives the flavor and exhilarating effect, and also, especially if continued, draws out the tannin. Water below the boiling point fails to produce a "good cup of tea." Hence scald the teapot and let it become dry and hot; put in the tea (a rounding teaspoonful to each person and one for the pot is the favorite formula), and let stand in a hot place until the water is boiling rapidly; then pour on the water, and cover closely; let stand from three to five minutes, and serve at once. It is obvious that to make tea of greater strength more tea rather than longer cooking is demanded.

ICED TEA

Make the tea according to the formula given above, using a generous measure of tea. Do not allow the tea to steep longer than five minutes, then pour *at once* from the leaves. To each pint of liquid add the juice of two

lemons and about ten squares of sugar, *demi-tasse* size. Stir until the sugar is dissolved, then pour into fruit jars or bottles; cover closely and set aside in a refrigerator until very cold. Serve in glasses with a slice of lemon in each glass.

MAKING COFFEE

Coffee contains less tannin than tea, and the tannin is drawn out less easily; the essential oil and caffeine, which give odor, flavor, and stimulating effects, are not secured to any great extent, except by actual boiling or repeated application of water at the boiling point; but long boiling dissipates the volatile odor and flavor, and leaves the astringent tannin for the cup. From the nature of the article tea gives a cup of clear liquid, but artificial means must be employed to give a clear cup of coffee. White of egg is the substance used to clarify coffee. The white of one egg is enough to clarify a cup of ground coffee. If too much egg be used, the boiling water poured over the mixture of ground coffee, cold water, and egg, hardens the egg upon the surface and seals the mass before the flavor and other desirable qualities are extracted, and a cup

Individual Breakfast Tray. *Page* 130.

Assortment of Wine Glasses. *Page* 122.

of weak coffee results. Take two level tablespoonfuls of ground coffee for each cup to be served, such a part of the white of an egg as is needed, and about half a cup of cold water; mix thoroughly, then pour over boiling water and let boil five minutes; stir the mixture, then set the pot on the back of the range, where it will keep hot without boiling. Pour in half a cup of cold water, and pour out a little of the coffee, to free the spout of grounds; let stand from five to ten minutes, then serve. Do not serve boiled coffee that has stood longer than fifteen minutes. The tannin has been drawn from the grounds, and the coffee, especially if it be taken with cream, forms a most unwholesome compound. Filtered coffee is made in a patent coffee pot, and explicit directions for use are sent with the utensil.

MAKING CHOCOLATE

As chocolate contains starch, boiling is indicated. For a quart of chocolate use from one to two ounces of chocolate. Melt over hot water (to avoid burning); add two tablespoonfuls of sugar and half a cup of boiling water; stir

till smooth and the boiling point is reached; let cook five or six minutes, then stir into a pint of milk scalded over hot water; add a cup and a half of boiling water and beat with a whisk or egg-beater five or six minutes.

CHAPTER XIX

INDIVIDUAL TRAYS

OCCASIONALLY a member of the family, through illness or preference, wishes breakfast (or some other meal) in her own room. Perhaps a dainty individual breakfast service makes the fitting out of the tray an easy task. But if the china closet does not yield this latter-day luxury, select the daintiest ware at hand. Take linen without spot or blemish, and glistening silver. Then, if cream or choice fruit (especially in the case of sickness) cannot appear on both tray and breakfast-table, keep it for the tray. Consider the preferences of the one for whom the food is prepared, and let the eggs be "just right," the baked potato crushed to let out the steam, then rolled in a napkin, and the toast rack made hot in water, and quickly dried to receive the hot toast.

Make your tray a picture; lay the fresh fruit on green leaves, and, if cress or parsley be not at hand, find some bit of green on carrot or turnip root stored for winter use; for the bright green color that contrasts so happily with the delicate tints of broiled fish or chop, or the white and gold of a poached egg, will bring genuine pleasure to one shut in, and often your kind thought will be long appreciated and held in grateful memory, even though verbal expression be not vouchsafed. The well-trained waitress, whose work in the dining-room is a source of pleasure to those whom she serves, needs no admonitions as to manners and conduct when admitted to the sick-room with a tray of food or a simple bowl of broth or gruel. The gentle shutting-to of the door, the footfall that makes no sound, and self-effacement without servility, are acquisitions in daily practice by the skilful, well-trained waitress.

CHAPTER XX

THE PICNIC BASKET AND TRAVELER'S LUNCH

NOTHING more surely insures the serving of a picnic luncheon in good condition than does the use of a goodly quantity of the right kind of fine paper. Sandwiches, cakes, wafers, rolls, sliced meats, — in fact, everything packable, — may be presented in an immaculate and appetizing manner by wrapping them in paper, or by pressing between the articles and a solid surface, contact with which would prove disfiguring, a crushed sheet of paper. The use of paper in packing dishes is also obvious.

When a picnic has been announced, the waitress acquaints herself with the menu that has been selected, and early on the preceding day makes ready such things as she may find convenient. A small, plain casserole with tight-fitting cover, or even a jelly tumbler with metal cover, and waxed paper between, will serve for

a butter jar. In this the butter is packed and set aside to become cold. Fruit jars are scalded, and made ready to receive cream, sugar, tea, coffee, and cooked vegetable salads. Sandwiches may each be wrapped in its own special paper.

A few words as to the making of sandwiches may be helpful.

Bread that has been baked twenty-four hours is of the right texture to slice evenly. Loaves baked in the Pullman sandwich pan cut to the best advantage. These pans are made with tight-fitting covers, but the bread is more wholesome, if in baking the cover be discarded. Remove the crust, then cut in even, quarter-inch slices. Trim the upper side; but for traveling, lunches, and picnics, do not cut into shapes more fanciful than rectangles or triangles. Butter the bread after it is sliced, also supply a moist filling after the final shape has been secured, and do not spread either quite to the edge, thus avoiding the soiling of the fingers when the sandwich is eaten from the hand. Meat for sandwiches should be cut across the grain and as thin as possible. Use several slivers of meat in each sandwich.

In packing the hamper, or basket, let each article of food be separated completely from every other article, and, if possible, dispose all strong-flavored articles in closed receptacles. When lamb chops, either cold or those to be broiled at the journey's end over a bed of live coals, are to be provided, see that chop frills be given a place in the supplies that are packed. Deviled chicken's legs, hot or cold, call for the same device for handling them.

CHAPTER XXI

LAUNDERING TABLE LINEN

REMOVAL OF STAINS

REMOVE all stains as soon after they are made as possible. Wash out milk or meat stains with warm water. When the linen is stained by tea, chocolate, coffee, or fruit, stretch the portion of linen discolored over a bowl. Have ready a kettle of water at the boiling point; hold the kettle high, and let the water fall from it onto the stain, until it disappears. Most stains will yield to this treatment. Peach stains are the most difficult to remove. If the stain be small, wet it thoroughly, then burn a sulphur match under the wet spot. Cover wine stains with common salt, then pour boiling water through them as described above.

WASHING THE LINEN

Shave laundry soap very fine, pour boiling water over it, and set it on the back of the range

to dissolve; then pour into a tub and add lukewarm water to make a suds; in this put the linen, the larger pieces at the bottom, to stand for several hours or over night. Wring the pieces from this water and put them into a tub of water of such temperature as can be well borne by the hand. Wash out and put into a boiler (upon the stove), half filled with cold water and to which soap shaved and dissolved in water has been added; let the linen remain over the fire until the water boils, then take it up and dispose in a tub of cold water; let stand a few moments, then rinse thoroughly, to remove all soap, then wring out and put into a tub of bluing water; wring out and put to dry in the open air. Use either liquid or ball bluing. To use the ball bluing, tie a ball loosely in a flannel bag. Move the ball back and forth in a dipper of lukewarm water until it is well blued, then turn into the tub of water. Add more bluing after a portion of the linen has been wrung from the water.

STARCHING TABLE LINEN

Linens of good body need no starch. Very thin, old linen tablecloths may be wrung out

of very thin starch. Do not use more than one level tablespoonful of starch to two quarts of water. Dilute the dry starch with two or three tablespoonfuls of cold water, pour over the boiling water, and stir and cook about ten minutes; then add half a teaspoonful of powdered borax. Strain the starch, if necessary; add a little bluing, if desired, and wring the linen as dry as possible.

FOLDING LINEN TO IRON

When the linen is dry enough to iron, fold the tablecloths in the middle, lengthwise, letting the corners come exactly together and the sides and ends meet at every point, then fold again, and finally roll up tightly, and finish by rolling in a dry cloth. Lay a napkin flat upon the table; above this lay other napkins, one after another, spreading each out smoothly and stretching the hems. If not already so, all table linen should be made very damp. Sprinkle with clean water, using a clean brush kept for the purpose. Roll very tightly and protect from the air by rolling in a cloth. Let stand several hours or over night. In the latter case store the clothes basket, especially in hot weather, in a cool place.

WASHING LINEN WITH COLORED EMBROIDERY

Dissolve two level tablespoonfuls of powdered borax in a little hot water and add to a gallon of water. Take the pieces, one at a time, sop in the water, rinse up and down, and knead until clean; repeat this process in clear water, then roll in a dry cloth. Continue until all are washed. In this way the colors will not stain the linen. The dry cloth will take up the water quickly and the pieces need to be ironed in a very few moments.

IRONING

For good results in ironing a perfectly flat and firm ironing board is a first requisite. Have the board smoothly covered with soft material, above this have an outer covering of rather fine cotton cloth tightly drawn and fastened securely in place.

EMBROIDERED LINEN

To iron small pieces of embroidered linen use a heavy, moderately hot iron and press hard. Iron on the wrong side and always with the threads of the linen, pushing the iron from you.

DRAWN WORK

In washing, drawn work shrinks more than the plain linen around it, and great care needs to be taken to stretch the drawn work and make the piece of uniform size throughout. Lay the edge straight with the edge of the board and stretch the drawn work in both directions before beginning to iron. Iron on the wrong side, stretching gently while ironing. Dampen, stretch, and iron until the article is in perfect shape and absolutely dry.

LINEN WITH LACE EDGES

Iron the linen portion first, of pieces having lace edges, then iron the lace on the wrong side and without stretching the edge of the linen.

FOLDS IN TABLE LINEN

Linen used on sideboard and serving-table should be rolled on pasteboard cylinders made for this purpose. Folds are not admissible in any table linen, save napkins and the lengthwise fold through the centre of tablecloths. The pasteboard cylinders cost about fifteen cents.

FRINGED NAPKINS

In folding napkins with a fringed edge gently whip the edges to disentangle the fringe, and when ready to iron, repeat the snapping, then lay the napkin on the ironing board, and with a whisk broom brush out the fringe; then iron the centre, and when this is dry, the fringe; brush out again after ironing, and if needed, trim with a pair of scissors.

NAPKINS

Fold the selvage edges of the napkin together and stretch until perfectly straight. Unfold and spread out wrong side up on the table; with a heavy, hot iron press out the napkin, then fold the selvages together and press upon one side; turn and press upon the other side; fold again, and stretch, to have the central fold lie directly above the full length of the selvages; press on each side, then fold and press to make a square. Have monogram, if present, on the top when finished.

TABLECLOTHS

Many who iron small pieces until they are dry fail to do this in ironing a large piece, like

a tablecloth, hence, the lack of gloss upon the surface of the cloth. For convenience, a tablecloth is not ironed in a single thickness, and, in consequence, longer ironing is needed to dry it out.

Two persons are really needed to get a tablecloth in readiness to iron. Let each take an end of the cloth, and see that the hem on one side lies directly over the hem on the other side, with the selvages coming together, then stretch the cloth, gathering it a little in the hands at the ends, if needed. Make sure that the selvages are even, and the lengthwise fold will be even. Put a table back or beyond the ironing board. Spread one end of the cloth on the ironing board and dispose the rest on the table. Let the iron rest on the cloth (do not raise it from the cloth), and move it up and down with the warp; move it slowly and gently until the wrinkles are removed, making sure that the selvages and hems are exactly together; then press hard and more quickly; continue in the same way until the cloth is nearly ironed, then make the hems straight and even and iron from the hems towards the ironed portion, to remove any fulness that may have accumu-

lated. Now turn the cloth and iron upon the other side until dry. Lay the paper roll on the end of the cloth next you; see that it is even, then roll a little, pressing the linen, with the iron, in front of the roll. Lift the cloth frequently to keep it straight. Many prefer a clean sheet, spread upon the floor under the ironing board, to the extra table behind the board. Use a heavy iron.

CHAPTER XXII

CARE OF LAMPS

Do not leave the care of the lamps until daylight is past; no one of the waitress's duties requires more painstaking or better light in the doing. A lamp giving a clear light and without offensive odor can be had with proper care. The essentials are absolute cleanliness of lamp, burner, chimney, and *wick*. As a partially filled reservoir provides a place for the accumulation of gas, and, when the lamp is lighted, an explosion, all lamps that have been lighted should be filled daily. Daily attention should also be given to trimming the wick and wiping the burner, the outside of the lamp, the shade, and the chimney. A tin tray holding the various utensils needed furnishes a good place for this work; otherwise spread several sheets of newspaper over a table and upon this set the various parts of the lamp while at work.

WICKS AND BURNERS

The wicks should fill the whole space in the burner and yet turn easily up and down. To clean, with a pair of sharp scissors cut off the burned portion straight across, leaving no projecting points, then wipe the burner inside and out. Many advocate rubbing rather than cutting the burned portion. The main point is to remove it evenly. Any of this wick left, after cutting, upon the burner itself or in the air space around it, will, when heated, prove very offensive indeed. Make sure that no particle is left upon any part of the burner. About once a month remove the wick and wash the burner in hot, soapy water, then rinse and dry. When the burners are in order, fill the lamps, leaving an inch space at the top, that running over, for any reason, may be avoided. Now screw the burners in place firmly and wipe the outside of the lamp.

CLEANING CHIMNEYS

If the chimneys have been smoked, wipe them on the inside with soft tissue paper, then wash in warm water to which a little household

ammonia has been added; rinse in warm water and dry with a soft cloth. Chimneys need to be left absolutely dry or they will break when heated.

LIGHTING AND EXTINGUISHING LAMPS

In lighting a lamp have the wick turned low to allow the chimney to expand slowly and evenly; after a little it may be turned higher, if needed. Do not leave a lamp for a few minutes after it is lighted, as after the wick is fairly alight it often proves to be turned too high. After five or six minutes it may be turned up or down to the proper point and left without much liability of accident. Never turn the wick down below the point of securing a clear light, lest the room be filled with disagreeable odor.

Avoid carrying lamps about a house, — a candle is much safer. To prevent oil from being drawn up over the top of the burner, turn down the wick to the edge of the burner, after the light is extinguished.

CHAPTER XXIII

CARE OF SLEEPING-ROOMS

THOUGH a chambermaid may have charge of the sleeping-rooms, the waitress has the care of her own room, and many a time she is expected to care for all of the rooms. The same thoroughness of procedure that marks her downstairs work should be shown in her care of her own room or that of another.

As soon as she is dressed, the windows, at all seasons at least partly open during the night, are thrown open both at top and bottom, to create a speedy circulation of air. Now draw the blankets from the bed and throw them over a chair in front of a window, taking care that they do not at any time touch the floor; over another chair throw the sheets, and let both these and the pillows stand where the air will circulate freely about them; then turn the mattress. Empty, and wash with a soft cloth, in hot soapy water, all

pitchers, bowls, basins, and soap dishes, using a disinfectant daily in the water in which some of the last pieces are washed, and occasionally for all the dishes. Use sapolio on marble and enamel; used daily, no bad stains will appear. Leave all basins, faucets, and china absolutely clean, glistening, and dry, then wash the cloths used in this work; scald these with boiling water, rinse, and dry in the open air. Lay out fresh towels. After the breakfast dishes are put away, return, and make the bed and dust the room. In dusting, use a soft cloth, and shake it often in the open air.

When a waitress has charge of all the sleeping-rooms, she usually attends to the opening of beds other than her own, after the completion of her duties in the dining-room. In such cases the breakfast is usually served English fashion, from the table, which shortens materially the time of her service in the dining-room.

The care of sleeping-rooms, often occupied continuously for seven, eight, and nine hours, is too often hurriedly and carelessly attended to; but our up-to-date waitress, who has had a course in domestic science while in school, has seen germs of disease, gathered in the falling

dust of a sleeping-room, grow and multiply when set aside as a "culture" in a dark place; she has learned that fresh air and sunlight are the surest germicides at her hand, and will see to it that the air in all the rooms in her care is renewed daily, and all bed clothing and articles worn at night are inoculated with sunlight. Of course she will take the precaution to close the doors of the several rooms, while this health-giving process is carried on, the halls and down-stairs rooms having been aired earlier in the day, to insure a wholesome and comfortable resort until the upstairs rooms are again in order.

Later, after the dining-room work for the day is finished and the rooms are unoccupied, the waitress visits them again; the toilet articles are restored to an immaculate condition; the handsome spread and the roll with which the beds have been dressed for the day are replaced by pillows and a thin light spread to protect them; the spread, blankets, and upper sheet are folded over to form a triangle, thus opening up the bed. If the weather be cool, dispose at the foot of the bed a quilt of down so folded or rolled that it may be drawn up by the occupant of the bed without effort.

Leave a carafe of cold or iced water, covered by inverting a glass over it, on a tray in a conspicuous place. Lay the night garments upon the bed, a wrapper over a low chair, and slippers in front of the chair.

CHAPTER XXIV

EMERGENCY SERVICE

Serving Large Numbers Where Time is a Considerable Factor, as in Schools, Institutions, Church Suppers, Etc., Etc.

TABLES

For the kind of service indicated in the foregoing heading guests can be waited upon more advantageously when seated at one or two long tables than at small tables. A silence cloth is not often available, and thus the damask is draped over the bare table. As a suggestion that ought to meet favor, when a new outfit is under consideration, we would call attention to the possibilities of small rectangular tables (of a size suitable for four or six persons) finished with glass tops over an inexpensive board upon which a figured cretonne is spread. Of course the cretonne should be of delicate tints; perhaps the most satisfactory are light green, shading to peacock colors, with

perhaps a little gray or coachman's drab. These tables are commended, because, once installed, there is absolutely no expense for renewal or laundry save for napkins. The glass top should be made of a size to come flush, on all sides, with the edge of the cloth-covered board that forms the foundation for the glass. In serving large numbers these tables may be set close together, to form one or two large tables.

LAYING THE TABLE

The "covers" should be laid in the same manner as previously indicated in these pages. If it be necessary to have the table laid an hour or two in advance, the individual butter dishes and the glasses for water, for obvious reasons, should be set upside down.

TYPICAL MENU FOR EMERGENCY SERVICE

(One waitress for each ten or twelve guests.)

Course I.

Consommé with Macaroni Rings.
Bread Sticks. Olives. Radishes.

Course II.

Roast Lamb, Mint Sauce, Brown Sauce.
Potato Browned with the Meat.
Mashed Turnips.
Lettuce, French Dressing.

COURSE III.

Cottage Pudding, Strawberry Sauce.
Coffee.

THE COVER

Each cover calls for soup plate in center of cover, soup spoon, knife (for second course) at right of cover, glass for water at tip of knife blade, small butter-dish at left of glass; fork for dessert, fork for second course and napkin at left of cover. The fork for dessert may be omitted from the cover. It simplifies matters, when crumbing the table, if the fork for dessert be put in place when needed. When the time for serving the meal arrives, the glasses should be filled with water, butter set on the individual plates, a tablespoonful of macaroni rings be disposed in each soup plate and over it about three-fourths a cup of soup be poured. The soup should be poured from an agate pitcher. Three bread sticks should also be disposed above each plate; these things being done, dinner should be announced.

SERVING THE SOUP AND RELISHES

If preferred and plates are available, a dinner plate may be set beneath the soup plate and af-

ter the eating of the soup be removed with it. To insure hotter soup this course may not be brought to the table until the guests are seated. Then the waitress brings in filled soup plates on service plates, one in each hand, and sets them down from the right; or puts one at the left and turns and sets the other to the right without going around the chair. This use of the service plate is to be commended when two soup plates are brought in at the same time; by this means the hand does not come in contact with the edge of the soup plate, a point to be desired when one considers how difficult it is to carry even one plate on a level. And in this the waitress carries two plates.

The olives and radishes add to the attractiveness of the table and, chilled and crisp, may be set in place at regular intervals down the center of the table just before the water is poured. Guests may help themselves to these relishes and pass them on to their neighbors, or the waitress, after serving the soup, may pass them on a tray to the left of each guest, and then return the dishes to their places on the table. The soup plates, or soup and service plates are removed, one in each hand.

SERVING THE SECOND COURSE

Passing out with two soup plates, the maid returns with two plates, one in each hand, holding a thin slice or slices of meat and a browned potato; these are set down before the guests whose soup plates have been removed. This is repeated until all are served, then the mint and brown sauce are passed on a tray to the left of twenty or twenty-four guests and the waitress, relieved from this duty, follows with the turnip, on a tray or on a folded napkin on the hand, and presents it to the left of each guest. The plates of dressed salad are brought in, one in each hand, and set down at the upper right hand of each cover. A salad served with a roast is eaten with the fork provided for the roast. The second course having been served, opportunity is offered to replenish supplies of water, bread, butter, or any item included in the second course. When the second course is finished, the salad plate and the course plate, one in each hand, are removed in order; the dishes of relishes and the salt and pepper bottles are removed on trays, and the table is freed of crumbs.

SERVING THE SWEET COURSE

In crumbing the table note that each cover is supplied with a dessert fork, and, when crumbing is finished, if through any inadvertence forks are needed, set them in place, using tray, even if it be for a single fork. Bring in the pudding, dressed with sauce, a plate in each hand. After all have been served, additional sauce *may* be passed on a tray to the left of each guest. Bring coffee spoons on a tray and set one at the right of each guest; bring in the cups of coffee on a tray, and set them at the right, between the dessert plate and the coffee spoon. Pass sugar and cream on a tray to the left of each guest. Fill the glasses with water.

VARIATIONS OF THIS SERVICE

A fruit or oyster cocktail sometimes takes the place of the soup or is served before it. This should be in place when dinner is announced. If served before a soup, remove the plates holding the cocktail glasses, one in each hand, and return with soup plates on service plates, one in each hand; repeat until all are served.

SALAD AS A SEPARATE COURSE

Often the salad, as lettuce, celery, endive, etc., is not served with the roast, but as a course by itself, with cheese, pulled bread or toasted crackers. In this case bring in a plate of salad in each hand and repeat until all are served. Then bring in the cheese and crackers on a tray and pass them to the left of each guest. If a hot cheese dish, as a soufflé, or cheese balls cooked or disposed for service on one dish be passed, the portion taken should be upon the salad plate. Hot cheese in individual dishes should be brought in on small plates and the salad on separate plates. It is immaterial whether the cheese or the salad be first served. The salad fork suffices for the course.

CHOICE OF DESSERTS

When a choice of desserts, as pudding, or pie, a hot or a cold sweet is provided, the waitress names the two desserts, and, being informed as to the articles desired by two guests, returns with a plate in each hand, and continues in the same manner until all are served. If the table be laid with forks for the dessert course and a spoon is required, the two plates with the silver needed

may be brought in on a tray; set the silver in place, then set down the plate of food. Proceed in the same manner, if any guest wishes both articles provided for the sweet course.

SERVING TYPICAL MENU WITH ONE WAITRESS FOR EACH FIFTEEN OR TWENTY GUESTS

The details of "the cover" are the same as in the first case, but relishes and soup should be on the table when dinner is announced; the service plate should be discarded and the soup plates supplied with soup from the pitcher. Guests will help themselves to the relishes and pass them to their neighbors. To clear the table, remove the soup spoons to a tray and take all from the room at once. Returning, set the plates from five covers, one above the other on the tray; take these from the room and return for five more plates; continue until all are removed. Then bring in two plates prepared for the second course, with meat, potato and turnip, and set them down from the right; bring in the two sauces on a tray, take them from the tray and set down at the left of the first one served; this individual should help himself and pass on the sauces; return for two plates of meat, etc., un-

til all are served; then bring in three plates of dressed salad on a tray, and, having set them down at the upper right hand of the several covers, bring in other plates until all are served. Clear the dishes of this course from the table in the same manner as in the first course. The silver on a tray, then the salad plates, five at a time, then the dinner plates, five at a time. Bring in the sweet course on a tray, three plates at a time. In clearing the table, first remove the silver on a tray, then the plates, five at a time. This number of plates to be removed at a time is suggested, because with that number the tray does not look overloaded, and that number can be carried with little risk of accident. If the ware be thin, six, or even seven, plates could be carried with ease. But in no case should the tray be, or appear, heavy.

In serving after dinner coffee, the spoons, brought in on a tray, should be set down at the right; four or five cups and saucers may be brought in on a tray, and set down at five different covers, between the spoon and the plate, holding the sweet course. Continue until all are supplied with cups. Now bring in the sugar and cream and set them down at the left of

the first one to be served. Return for the coffee pot, which should be brought in on a tray and set down on the serving table at the side of the room. Take the coffee pot from the tray and fill the cups. The sugar and cream may be passed by the guests.

CHAPTER XXV

SERVING MEALS WITHOUT A MAID

To serve a meal comfortably without a maid, a small, light dinner wagon is of undoubted value. When this is not at hand, a small serving table, preferably on castors, may take its place, in part.

Another aid to comfortable service is a servette in the center of the table. With a very light touch the servette may be turned at will by anyone seated at table; this makes it possible for each individual to help himself to water, bread, butter, sugar, cream or any article of which a second supply may be desired. Also the plates prepared by the host or hostess may be set, in turn, upon the servette and thus be sent round to those for whom they are intended.

For service without a maid the preliminary laying of the table is the same as when a maid is employed, except that bread, butter, water and

such articles as belong to all courses up to the dessert are in place on the table, when the meal is announced. At breakfast, the coffee cups will be on the table on a tray, with the coffee service, and, at luncheon or supper, the tea or cocoa cups will be in place with appropriate service, when the meal is announced. At dinner, it will usually be found more convenient to serve coffee in the living room, the change of room giving the hostess an opportunity to bring in the appliances without feeling hurried.

COURSE I.

Consommé, with Asparagus Tips.
Rolls. Olives. Radishes.

COURSE II.

Filet of Beef, Roasted.
Mushroom Sauce.
Mashed Potatoes, Vienna Style.
Cress and Sliced Tomatoes, French Dressing.

COURSE III.

Frozen Apricots.
Swedish Sponge Cake.
Coffee.

When dinner is announced, each cover should be laid as follows: dinner plate, holding plate of

soup, at center of cover, one inch from the edge of the table; at right of plates and next to it will be found a dinner knife with soup spoon near; at left of plate and next to it, a dinner fork with napkin near. At the tip of the knife is the glass of water and at the left of the glass a small dish holding two olives and two radishes; at left of this a small butter plate holding a ball or pat of butter. The latter article is often omitted; its presence or absence from the cover depends on the traditions of each particular family. On each napkin is a roll. In the center of the table is a small bowl of flowers, or the "servette" may occupy this space. On the servette or on opposite sides of the flowers are a plate of rolls and a dish with olives and radishes. The carving knife and fork, the gravy ladle and a utensil for serving the potatoes are in their proper places before the host. A pitcher of water and an extra supply of butter are on the side-board.

The soup being eaten, the hostess removes two service plates holding soup plates, spoons and the relish dishes, one in each hand, or she removes four plates on the wheel tray at one time. The beef, mushroom sauce, potatoes and warm dinner plates are brought in on the wheel

tray and set down before the host. The hostess returns to the refrigerator for the green vegetables, already on the plates or in a salad bowl, and the dressing. The dressing may be poured over the vegetables in the kitchen or brought on in a bowl. If the salad is on the plates, it is set down at the place where the relish plates were set. The salad is eaten with the dinner fork. The hostess refills the glasses with water and seats herself.

This course being finished, the hostess removes a dinner plate and salad plate, one in each hand, until all are withdrawn. Or she removes several on the wheel tray, bringing back on the tray the apricots in sherbet glasses, resting on small plates, also the cake. Before leaving the kitchen she sets the coffee to boil. She now crumbs the table, sets a plate of ice before each, a spoon beside it, and passes the cake. Thus completing the service of the meal in the dining room. When the guests rise from the table, she returns again to the kitchen, pours the coffee and brings it to the living room on a tray, with spoons and a bowl of sugar. Or the coffee pot is brought in on the tray with the cups and the coffee is poured after she is seated.

Of course, the beef and sauce are in the warming oven, on serving dishes, when the dinner is announced. With serving dish and spatula in readiness, the dishing of the potatoes can be quickly done.

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